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DIVISION OF POMOLOGY  
RECORDS

DESCRIPTIVE CATALOGUE

OF

JAN 27 1902

ANSWERED.

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# FRUIT

# TREES

CUT LEAVED  
WALNUT

CALIFORNIA  
NURSERY CO.

DWARF  
PEAR.

FRANQUETTE  
WALNUT

BISMARCK  
APPLE

CAPRI FIG -  
MILCO

NILES  
CALIFORNIA

PHOTOS  
FROM OUR  
SPECIMEN  
ORCHARD.







# California Nursery Company Order Sheet for Trees and Plants.

**Parties in Ordering will oblige us by Using this Sheet.**

Gentlemen : \_\_\_\_\_ 190

Enclosed find Post Office Order, amount,        -        -        -        -        -        -        \$ \_\_\_\_\_

"	"	Cash	"	-	-	-	-	-	-	
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" " Draft " - - - - -

For which send the following list of trees, &c., by \_\_\_\_\_ to the address of

Name \_\_\_\_\_ Post Office \_\_\_\_\_

County \_\_\_\_\_ State \_\_\_\_\_

Express Office or Railroad Station\_\_\_\_\_



No. 1.

DESCRIPTIVE CATALOGUE

OF

# Fruit-Trees

Small Fruits, Etc.



CALIFORNIA NURSERY COMPANY

Niles, California

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SAN FRANCISCO, CAL.

THE MYSELL-ROLLINS COMPANY

22 Clay Street



# PREFACE

The assortment in both the fruit and ornamental departments of our establishment having become so extensive, we have found it necessary to divide our Descriptive Catalogue into two parts (in separate publications), the first to include Fruit-Trees, Small Fruits, Grapes, etc., and the second, Ornamental Stock only. They will be designated as Nos. 1 and 2, respectively, in our list of Catalogues, and will be issued only from time to time, as circumstances may require. A Price-List, known as No. 3, which gives prices and sizes of the contents of Nos. 1 and 2, and another known as No. 4, giving prices and descriptions of American Resisting Vines, will be published annually.

We invite all to visit the Nursery, which is the largest, by far, of any on the Pacific Coast, whether as intending purchasers, or otherwise. If parties will notify us of the time of their arrival at Niles, we will have conveyance at station to meet them.

To reach our Nursery from San Francisco, take the broad-gage ferry-boat for Oakland, leaving at 8:00, 8:30 and 9:00 A. M., and 3.30, 4:00, 4:30 and 6:00 P. M. These make close connections with through trains direct to Niles. From Sacramento and all points centering there, the train leaving at 10:25 A. M. for San Francisco via Lathrop, Tracy, Livermore, etc., should be taken. From San Jose and its southern connections, trains leaving at 5:45, 6:15, and 9:20 A. M., and 12:35 and 4:35 P. M.

## CALIFORNIA NURSERY COMPANY.

### OFFICERS:

WILLIAM J. LANDERS, President,	H. W. MEEK, Vice-president.
JOHN H. HENN, Secretary,	CENTRAL BANK, Oakland, Treasurer.
JOHN ROCK, Manager.	

### DIRECTORS:

WM. J. LANDERS, San Francisco,	W. G. PALMANTEER, Oakland,
HORRY W. MEEK, San Lorenzo,	A. C. HAMMOND, JR., San Francisco,
EGBERT B. STONE, Elmhurst,	JOHN H. HENN, San Francisco,
EDWARD E. USLAR, Niles.	

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## SPECIAL NOTICE

Those only who can show a certificate of recent date with our signature and the seal of the company attached, are authorized to solicit orders for us. We wish to call special attention to this notice, as we know it has heretofore been the practise of unprincipled persons to procure the catalogues of prominent nurseries and take orders in their names, which they fill with poor stock bought elsewhere. If our patrons will kindly notify us of any person whom they have reason to believe is not a regularly appointed agent, we shall consider it a favor.

## TO CORRESPONDENTS

- 1st. All orders should be sent in as early as possible.
- 2d. Orders should be legibly written out on a separate sheet and not mixed up in the body of the letter, thereby saving us a great deal of trouble, and tending to prevent mistakes.
- 3d. Where particular varieties are ordered, and particular ages and sizes of trees, kind of stock, etc., it should be stated whether, and to what extent, substitution will be allowed in case the order can not be filled to the letter. Where no instructions in this respect accompany the order, we shall feel at liberty to substitute other varieties as nearly similar as possible. If the selection of varieties is left ENTIRELY to us, we shall endeavor to send only such sorts as are acknowledged to give general satisfaction.
- 4th. All trees and plants are carefully labeled, and securely packed in the best manner, for which a moderate charge, sufficient to cover cost of material only, will be made; but no charge is made for delivery of packages at the railroad or express offices at Niles.
- 5th. It is requested that explicit directions for marking and shipping packages accompany each order. When it is left for us to choose the mode of conveyance, we will exercise our best judgment; but as all articles are at the risk of the purchaser after being shipped, we must not be held responsible for any loss or delay that may occur through the negligence of the forwarders.
- 6th. Our customers are requested to notify us immediately of any errors that may be committed in filling their orders, so that we may at once rectify the same, as we desire to conduct our business in all respects satisfactorily to those who favor us with their confidence.
- 7th. Orders from unknown correspondents MUST be accompanied by the cash, or satisfactory reference. Orders to be sent C. O. D. MUST be accompanied by at least one-half the amount in cash; otherwise, they will receive no attention.
- 8th. Remittances may be made by draft on San Francisco, Wells, Fargo & Company's and postoffice money orders on Niles, or cash by express, prepaid.
- 9th. Orders priced at single rates, and not exceeding four pounds in weight, can be forwarded by mail, postage paid; but when possible we recommend having them sent by express, as we are then able to send much stronger and better plants.

All communications to be addressed to

CALIFORNIA NURSERY COMPANY,

NILES, CALIFORNIA.

JOHN ROCK, Manager.

# REMARKS

## TREE PLANTING AND PRUNING.

The territory to which we now ship our trees covers a variety of climate, from the balmiest of the South to the severe cold of the North, so that we cannot give any directions, or advise as to what and when to plant.

A few "hints," however, as to what should be done in all climates will if followed, add greatly to the success of the purchaser.

### Preparation of the Soil.

The ground should be plowed at least twice, and the second plowing should be as deep as can be done, using a sub-soil plow the second time. The ground should be well drained so that no stagnant water remains about the roots.

### Heeling In Trees.

On receipt of the trees a ditch should be opened in loose soil, put in the trees side by side and cover the roots with loose soil, careful that it is well filtered among the roots to keep them moist.

### Planting.

The holes should be dug at least eight inches to one foot larger in every direction than required by the roots when spread out in their natural position. The top soil should be broken down from the edge, and raised to a cone in the center in the hole to set the tree on, and the roots then brought to their natural position, while one man is holding the tree, let the other shovel in the top soil, which should be made quite fine, carefully between the roots until covered, then tramp firmly as the filling up progresses, when nearly all filled in, place two inches of fine loose soil on the top.

The tree when planted may in light soil stand from two to three inches deeper than it stood in the Nursery, but in heavy clay, or wet ground, it is advisable to have it stand at the same height as it was before transplanting.

### Pruning.

The tops should be shortened in more or less, depending on size, variety, and condition of the trees. In commercial orchards one year old trees are cut down from 18 inches to 2 feet above ground, and all side limbs are cut to one or two buds; two year old trees with formed tops should be shortened in from 6 inches to 1 foot of main stem.

No summer pruning should be done the first year, strong growing side limbs on lower part of the tree can be shortened in from six inches to one foot from stem, so that the leaves left will shade the tree.

### Shading.

On account of our long, hot, dry summers, it is well to shade the sunny side of the tree, to keep borers out, with a board or shake, stuck in the ground, or a piece of burlap wound loose around the tree up to the limbs, top tied loose with a string. Whitewash made out of whiting or lime, will also protect the tree against sunscald.

### After Culture.

The success of the newly planted trees depends entirely upon the care and cultivation they receive the first three months after planting. The ground should be kept clean, and loose soil cultivated after each rain. Should they not start well, and the ground be dry, make a basin around the tree and give it two or three bucketfuls of water, soon as dry, soil should be filled in again, and made fine, to hold the moisture.

### Books.

The following works, by California authors of wide experience, and written with Pacific Coast conditions particularly in view, will be found very useful to all Horticulturists.

California Fruits, and How to Grow Them, by PROF. E. G. WICKSON \$2.50.

The Raisin Industry, by PROF. GUSTAV EISEN \$3.00.

Grape Culture and Wine Making, by GEORGE HUSMAN \$2.00.

For the convenience of our customers we have arranged to furnish them at the above publishers' prices.

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## INSECTS AND FUNGUS PESTS.

We are so often asked how to fight Scale Insects, and fungus on Fruit-trees, that we give the following list of the principal Insecticides and Fungus preventives, as well as their method of preparation.

### Lime, Sulphur, and Salt Wash.

(For winter use upon Deciduous Trees)

For San Jose and Brown Apricot scale, and as a preventive of curl leaf on peach-trees, the following formula and directions, if properly carried out, will produce an effective remedy.

Unslaked Lime . . . . .	40 lbs.
Sulphur . . . . .	20 lbs.
Stock Salt . . . . .	15 lbs.
Water, to make . . . . .	60 gallons.

Directions.—Place 10 lbs. of lime and 20 lbs. of Sulphur in a boiler with 20 gallons of water, and boil over a brisk fire for not less than one hour and a half, or until the sulphur is thoroughly dissolved. When this takes place, the mixture will be of an amber color. Next place in a cask 30 lbs. of unslaked lime, pouring over it enough hot water to thoroughly slake it; and while it is boiling, add the 15 lbs. of salt. When this is dissolved, add to the lime and sulphur in the boiler, and cook for half an hour longer, when the necessary amount of water to make the 60 gallons should be added.

### Rosin Wash for San Jose, Apricot, and Black-scale.

(For winter use upon Deciduous Trees other than Peach.)

The following are the proportions of material for the winter wash.

Rosin . . . . .	30 lbs.
Caustic Soda (98%) . . . . .	8 lbs.
Fish-oil . . . . .	4½ pints,
Water, to make . . . . .	100 gallons

Directions.—Place the rosin, caustic soda, and fish-oil, in a large boiler, pour over them about 20 gallons of water, and cook thoroughly over a brisk fire for at

least three hours; then add *hot* water, a little occasionally, and stir well, until you have not less than 50 gallons of hot solution. Place this in the Spray tank, and add cold water to make the necessary amount. *Never add cold water when cooking.*

### **Rosin Wash for Black-scale on Citrus and Olive-trees.**

(Apply in August and September)

Rosin . . . . .	20 lbs.
Caustic Soda (98%) . . . . .	5 lbs.
Fish-oil . . . . .	3 pints
Water, to make . . . . .	100 gallons

The directions for preparing this remedy are the same as given for the rosin wash for winter use upon deciduous trees. In most districts of the State the Black-scale has hatched before the end of August, therefore September is a good time to apply this remedy.

### **For Red Spider or Yellow Mite on Deciduous Trees.**

Soon after the trees are in leaf in spring, and while they are damp with dew in the morning, thoroughly dust them with sulphur. Use sulphur bellows, or, if the orchard is extensive, fix up a broadcast seeder on a wagon. With this arrangement an orchard can be treated very thoroughly and with despatch. Infested orchards should be treated at least three times during the spring and early summer.

### **For Flat-Headed Borers.**

(Chrysobothris Femorata)

Guard the stems of trees from infection, by placing a shake or board on the south and west sides of the trees, which protects them from sunburn; or give a coating of whitewash containing some soap and sulphur. On removing a borer, smear the wound over with grafting wax.

### **For Woolly Aphis.**

As soon as they make their appearance on apple-trees, take a stiff brush moistened in coal oil, which should be put in a shallow dish or milk-pan, pour only enough coal-oil in the receptacle, to have it about one-quarter inch deep, sufficient only to moisten the ends of the brush, then brush over the Aphis; To protect the roots from it, place on the ground around the body of the tree wood-ashes. For a two year old tree one-half a shovelful, larger trees increase proportionately; for a large tree, place a bucketful, the winter rains that fall on the tree, will run down same, leach the ashes, and kill the Aphis on the roots.

### **Bordeaux Mixture.**

(For Curl Leaf, Shothole Fungus, and Apple Scab.)

This fungus is familiar to all orchardists, and is especially severe on some varieties of the peach more than on others. In the latest experiments, the following remedy (Professor Pierce's formula) has proved the most effectual.

Copper Sulphate (Bluestone) . . . . .	5 lbs.
Fresh Lime . . . . .	5 lbs.
Water . . . . .	50 gallons

Dissolve the Copper Sulphate (bluestone) in a barrel containing 10 or 12 gallons of water. Slake the quicklime, and thin to a creamy whitewash. Pour the whitewash very slowly through a wire screen into the copper solution. Stir the mixture thoroughly, and add enough water to make 50 gallons in all. Stir occasionally while applying as a spray to the trees.

In the preparation of the Bordeaux mixture it is necessary that the ingredients

should be mixed in a wooden vessel. If an iron vat is used the copper will go to the iron and the effect of the spray is largely neutralized. Apply the remedy cold and as soon after it is prepared as possible. *Never allow it to stand overnight.*

**For the Codling-moth.**

Solution for the destruction of the Codling-moth.

Paris Green (Pure) . . . . .	1 lb.
Fresh Lime . . . . .	6 lb.
Water . . . . .	200 gallons

Make the Paris Green into a paste with cold water, in a cup or bowl, thoroughly moisten every particle (same way as mustard is mixed for table use) then add more water, gradually, stirring all the time till it is thoroughly incorporated when it is added to the requisite quantity of water, stirring well whilst doing so. It also should be constantly stirred while spraying. To make the Paris Green more insoluble, and thereby prevent injury to the leaves, dissolve six pounds of fresh lime in water, and when the lime has settled, add the water to the solution keeping it constantly stirred. The proper time to spray the trees is as soon as the blossoms drop, and before the fruit turns downward. A second spraying should be made about two or three weeks afterwards. Never spray while there is a burning sun, or a strong drying wind.

**For Canker and Measuring-worm.**

Spray the infested trees with one pound of Paris Green to 200 gallons of cold water. To prevent the Paris Green from injuring the leaves dissolve six pounds of fresh lime in water and add the latter to the solution. Keep the mixture *constantly stirred* while spraying.

**Root Knot on Deciduous and Olive-trees.**

Cut away the knots in the fall and winter, using a chisel or knife to the sound wood. Make the following wash.

Unslaked Lime . . . . .	5 lbs.
Bluestone . . . . .	.5 lbs.

Dissolve each separately, in a wooden vessel, with two gallons of hot water, when well dissolved, mix. Apply with a stiff brush, cover the roots with soil as soon as applied.

## DISTANCES FOR PLANTING

Standard Apples . . . . .	25 to 30 feet apart each way
Standard Pears . . . . .	20 to 24      "      "
Strong-growing Cherries . . . . .	20 to 24      "      "
Duke and Morello Cherries . . . . .	18 to 20      "      "
Standard Plums and Prunes . . . . .	20 to 24      "      "
Peaches and Nectarines . . . . .	20 to 24      "      "
Apricots . . . . .	24 to 30      "      "
Grapes . . . . .	7 to 10      "      "
Currants and Gooseberries . . . . .	4 by 6
Raspberries and Blackberries . . . . .	3 to 4 by 5 to 7
Strawberries for field culture . . . . .	1 to 1½ by 4 to 5
Strawberries for garden culture . . . . .	1 to 2 feet apart

**Number of Trees or Plants on an Acre at Given Distances Apart**

	Square Method	Equilateral Triangle Method
Distance, 1 foot apart each way, number plants	43,560	50,300
" 2 feet apart      "      "	10,890	12,575
" 3      "      "      "	4,840	5,889
" 4      "      "      "	2,722	3,130
" 5      "      "      "	1,742	2,011
" 6      "      "      "	1,210	1,397
" 7      "      "      "	807	928
" 8      "      "      "	680	785
" 9      "      "      "	537	620
" 10      "      "      "	435	502
" 12      "      "      "	302	348
" 14      "      "      "	222	256
" 15      "      "      "	193	222
" 16      "      "      "	170	195
" 18      "      "      "	134	154
" 20      "      "      "	109	125
" 22      "      "      "	90	104
" 24      "      "      "	75	86
" 25      "      "      "	69	79
" 30      "      "      "	48	55
" 35      "      "      "	35	40
" 40      "      "      "	27	31

**RULE—SQUARE METHOD.**—Multiply the distance in feet between the rows by the distance the plants are apart in the rows, and the product will be the number of square feet for each plant or hill, which, divided into the number of feet in an acre (43,560), will give the number of plants or trees to the acre.

**RULE—EQUILATERAL TRIANGLE METHOD.**—Divide the number required to the acre "square method" by the decimal .866. The result will be the number of plants required to the acre by this method.

## DESCRIPTIVE CATALOGUE

*For Index See Last Page of Catalogue*

# California Nursery Company

## Fruit Department

Before proceeding with our description of varieties, we think it well to remark on the utter impossibility of including in a catalogue like this all the information necessary for an intelligent and successful culture of fruit. The most that can be aimed at is a short, accurate description of each kind. Extended treatises as to what sorts succeed best here or there, the soil and situation best adapted to each, the most approved manner of treatment for satisfactory financial returns, etc., etc., is out of the question. The works we have recommended on a preceding page will furnish this information in a manner most nearly conforming to the actual facts connected with fruit growing on the Pacific Coast. The time of ripening for all deciduous fruits is given for the vicinity of San Francisco Bay. In the interior of the State they ripen from six to ten days earlier.

All our Fruit Trees are grown on whole Seedling roots. The advantages of these in promoting the health and thriftiness of trees over others grafted on pieces or sections of roots, or budded on stocks grown from cuttings, is acknowledged by the best authorities, and is easily apparent to the most casual observer. All two-year old trees are branched low and are stocky, having been cut down or headed back when yearlings, two feet above ground, except where noted.

All of our Apple Trees and Grapevines are fumigated with hydrocyanic gas when dug, so are the buds, scions, and cuttings, prior to budding, grafting, or planting out in Nursery. This positively kills any insects that may be thereon, without any injury to tree or vines. We have erected on our grounds a new Fumigating House, with three compartments, so that we can disinfect, at any time, either 50 trees or 10,000.

### WOOLLY APHIS PROOF APPLE

We have grown here in our Nursery the past fifteen years, Northern Spy and Winter Majetin Apple, on their own roots. These are the the two varieties principally used in Australia, where the Woolly Aphis is so very destructive on Apple Trees. Here in California there are only certain localities where the Woolly Aphis does any injury, in affecting the growth of the apple trees; some varieties are more subject to the disease than others, and, consequently, suffer more.

We have propagated for the first time this season trees of the above two varieties, on their own roots. Any other variety can be grafted to these trees, either above ground, or in the limbs. This will insure the roots of the tree perfect immunity from the Woolly Aphis.

The Northern Spy and Winter Majetin are very strong and robust growers, make a very

large root-system, much stronger than the ordinary seedlings, Apples are grafted on. Varieties of weak and slow growth make large trees when grafted on these two varieties.

**NORTHERN SPY**—Large, roundish, prettily striped with red, and delicately coated with bloom; flesh juicy, rich, highly aromatic. The tree is a remarkably rapid, erect grower. January to March.

**WINTER MAJETIN**—Medium size, roundish, skin smooth, dark green; covered with brownish red on the side next to the sun. Flesh greenish white, firm, crisp, and pleasant flavor. November to January.

### APPLES—New

**BISMARCK**—Introduced from New Zealand; Fruit of the largest size; handsome, yellow, shaded and covered with red; tender, juicy, sub-acid. It is the earliest bearer of any large Apple we have in our collection. October to November.

**PARAGON**—Seedling from Tennessee; the original tree, over fifty years old, is still vigorous and bearing; fruit large, roundish, somewhat flattened; color dark red, slightly streaked; flesh firm, yellow, crisp, aromatic, sub-acid and juicy, rich and of excellent quality. November to January.

**STARR**—Originated in Woodbury, N. J. A very valuable early market apple, invariably realizing the highest price in its season; the tree is a good grower, fruiting young, and producing annually abundant crops; fruit very large, 11 to 12 inches around; showy, pale green with handsome blush on sunny side; pleasant, sub-acid. August.

**WINTERSTEIN**—This is one of Luther Burbanks' production, and the first Apple he ever sent out. It has all the good qualities and high flavor of the Gravenstein, and ripens from three to four months later in the season.

### APPLES—Summer

**AMERICAN SUMMER PEARMAIN**—A rich, highly-flavored fruit; medium to large, oblong; striped and dotted with red; tender, juicy; early bearer. August and September.

**CHENANGO STRAWBERRY**—Large, oblong; red and yellow, very handsome; flesh white, tender and juicy. August.

**DUCHESS OF OLDENBURGH**—A large and beautiful Russian apple; roundish, streaked red and yellow; tender, juicy and pleasant. August.

**EARLY HARVEST**—Medium size, pale yellow; tender, with a mild, fine flavor; erect grower and good bearer. July.

**EARLY STRAWBERRY**—Medium size; almost deep red; tender, with a mild, pleasant flavor. July.

**GRAVENSTEIN**—A large, striped, beautiful, roundish apple, of first quality; juicy, high flavored; a good grower and prolific bearer. August.

**KESWICK CODLIN**—Large, oblong, pale yellow; excellent for cooking; abundant bearer when quite young. August and September.

**MAIDEN'S BLUSH**—Rather large, evenly shaded, red cheek on the sunny side; flesh tender, white, with a sprightly, pleasant, sub-acid flavor; heavy bearer. August and September.

**RED ASTRACHAN**—Large, roundish, nearly covered with a deep crimson; very handsome, juicy, good, though rather acid; an early and abundant bearer; the best early apple. July and August.

**RED JUNE** (Carolina)—Medium; deep red; good; very productive; early bearer. June and July.

**SWEET JUNE**—Medium or below, whitish, excellent; most superb tree, vigorous, upright, hardy; early and profuse bearer. August.

**WILLIAM'S FAVORITE**—Large, oblong, deep red; flesh yellowish white, mild and agreeable; a moderate grower but great bearer. August.

**WHITE ASTRACHAN**—Very large, roundish; skin very smooth and nearly white; a favorite market sort. August.

## APPLES—Autumn

**ALEXANDER**—A very large, deep red or crimson apple of medium quality; hardy and fairly productive; an excellent market sort. September.

**FALL PIPPIN**—Very large, roundish oblong; yellow; flesh tender, juicy and rich; valuable for all purposes. September and October.

**FAMEUSE** (Snow Apple)—Medium size, deep crimson; flesh snow white; sprightly and agreeable; a fine dessert fruit. October.

**GLORIA MUNDI**—Very large; greenish yellow; valuable for cooking and drying. October.

**GOLDEN PIPPIN**—Very large, roundish; quite yellow at maturity; flesh yellowish, juicy, tender, mild, sub-acid. October.

**GOLDEN RUSSET**—Medium size; dull russet, with a tinge of red on the exposed side; flesh greenish, crisp, juicy and high flavored. September and October.

**HAAS**—Large, flat and ribbed; yellowish green, streaked and nearly covered with dull, brownish red; flesh tender, juicy, sub-acid. August and September.

**HOOVER**—Large, dark red; juicy, acid, crisp, and good flavor. October and November.

**HUBBARDSTON'S NONSUCH**—Large, roundish; yellowish ground, with stripes and spots of red; sweet and rich; very highly esteemed. October.

**JONATHAN**—Medium to large, striped, mostly red; tender, juicy, rich vinous flavor; very productive, and one of the best varieties either for table or market. October and November.

**KING** (of Tompkins County)—A superb red apple, of large size and first quality; rich, sub-acid flavor. October.

**MARSHALL RED**—Very large; oblong; deep crimson; flesh fine grained; aromatic. October and September.

**RAMBO**—Medium; yellowish, streaked with dull red and somewhat dotted; tender and mild flavored. October.

**RED BIETIGHEIMER**—A new and valuable German variety; large to very large, roundish; skin pale, cream-colored ground, mostly covered with purplish crimson; flesh white, firm, sub-acid, with a brisk, pleasant flavor. Early fall.

**RHODE ISLAND GREENING**—A great and constant bearer in almost all localities; fruit large, greenish yellow. October to December.

**ROXBURY RUSSET**—Large; surface rough, greenish, covered with russet; rich, sub-acid flavor. October and November.

**SKINNER'S PIPPIN** (Skinner's Seedling)—Considered one of the best early fall varieties; fruit large, skin thin, pale yellow, often with a blush on sunny side; flesh very tender, juicy, sub-acid; tree a close, vigorous grower. September.

**TWENTY-OUNCE** (Cayuga Red Streak)—A very large, roundish, striped apple, of medium quality, rather coarse grained, but a brisk, sprightly, sub-acid flavor. October.

**WEALTHY**—Medium size, roundish; whitish yellow, shaded with deep, rich crimson in the sun; flesh white, fine-grained, tender, juicy, vinous, sub-acid. September.

### APPLES—Winter

**ARKANSAS BLACK**—Large, round, regular, smooth, glossy, yellow where not covered with deep crimson, almost black; flesh very yellow, firm, fine-grained, juicy; flavor sub-acid, pleasant, rich. A long keeper.

**BALDWIN**—Large, roundish; deep bright red; juicy, crisp, sub-acid, good flavor; very productive of fair, handsome fruit. November to December.

**BEN DAVIS** (New York Pippin)—Large, handsome, striped, and of good quality; productive and late keeper. October and November.

**CANADA REINETTE**—Extra large size; light greenish yellow, with faint blush on sunny side; flesh white, juicy, crisp, sharp, sub-acid. January.

**DOMINIE**—Medium to large; pale striped; juicy, firm, fine grained; immense grower and bearer. January to April.

**ESOPUS SPITZENBERG**—Large, light red, delicately coated with light bloom; crisp, rich, sprightly, vinous flavor; one of the best. November to January.

**GRIMES' GOLDEN PIPPIN**—Medium to large; skin golden yellow, sprinkled with gray dots; similar to Winter Swaar in many respects, but deficient to it in flavor. December.

**LADY APPLE**—A very beautiful little fruit, with a bright vermilion cheek on a pale yellow ground; very ornamental for the dessert; flesh crisp, juicy, and pleasant. November to January.

**LIMBER TWIG**—Medium; dull red; valuable for great productiveness, hardihood, and long keeping.

**LAWVER**—Large, brilliant red; keeps well; flavor moderate; tree vigorous and hardy. December to April.

**MISSOURI PIPPIN** (Stone' Eureka)—Large; pale whitish yellow splashed with light and dark red, flesh whitish; crisp, moderately juicy; sub-acid. December to April.

**NICKAJACK**—A large, roundish, striped apple of fair quality; vigorous grower; popular in the south. December to April.

**NORTHERN SPY**—Large, roundish, prettily striped with red, and delicately coated with bloom; mild, pleasant flavor; rapid and erect grower. January to March.

**ORTLEY** (White Bellflower)—Large, oblong; whitish yellow; very productive; flesh white, fine grained; tender, juicy, sub-acid. December and January.

**PECK'S PLEASANT**—Large, pale yellow, with brown cheek; flesh firm and rich. December to March.

**RAWLE'S JANET**—Medium to large, yellow, striped with red; flesh yellow, tender, juicy, with a pleasant vinous flavor; prolific bearer. January to March.

**RED CANADA**—Medium; yellow shaded with red or crimson; flesh white, tender, crisp, retaining its fine delicate flavor to the last. November to January.

**RED PEARMAN**—Large yellow, shaded and striped with red; flesh crisp, juicy, sub-acid. one of the best shipping apples grown in Santa Cruz county, Cal.

**RED CHEEK PIPPIN**—Large, beautiful, red cheek on yellow ground; fine, brisk, aromatic, sub-acid flavor. A great favorite in Oregon. November to March.

- ROME BEAUTY**—Large; striped with bright red; very handsome; flesh tender, juicy, sprightly. December to February.
- SMITH'S CIDER**—Large, handsome, red and yellow; juicy, acid. A vigorous grower and abundant bearer. December to March.
- SONOMA**—Large; striped red and yellow; flesh tender, juicy; agreeable flavor. December to January.
- STARK**—Large, roundish; greenish yellow, with red stripes; flesh firm and juicy; valuable as a late keeper. December to March.
- SWAAB**—Large, regularly formed; golden yellow, with numerous brown specks; flesh fine-grained and tender; rich, aromatic flavor. December to March.
- TOLMAN'S SWEETING**—Medium size; whitish yellow; firm, fine-grained, with a rich, sweet flavor. November to March.
- VANDEVERE**—(Newtown) Spitzenberg)—Medium size; yellow striped with red; flesh yellow, rich, and fine; vigorous and productive. November to January.
- VIRGINIA GREENING**—Large, greenish yellow; flesh yellow, compact, pleasant, sub-acid. A late keeper, and a good market apple.
- WAGENER**—Medium size; deep red in the sun; flesh yellowish, very tender, juicy, excellent, high flavor. January and February.
- WALBRIDGE**—Medium size; regular, skin pale yellow, shaded with red; flesh tender, crisp, and juicy. December to March.
- WHITE WINTER PEARMAN**—Large, roundish, oblong, conic; pale yellow; extra high flavor; one of the best. December to February.
- WINESAP**—Medium size; skin smooth, dark red; flesh yellow, firm, crisp, with a rich, high flavor; a productive bearer. November to February.
- WOLF RIVER**—A large, handsome apple; greenish yellow, shaded with light and dark red; juicy, pleasant, with a peculiar, spicy flavor. November.
- YELLOW BELLFLOWER**—A large, handsome, and excellent winter apple; skin smooth, pale lemon yellow; often with a blush next the sun; flesh tender, juicy, crisp, with a sprightly sub-acid flavor; one of the very best. October to January.
- YELLOW NEWTOWN PIPPIN**—Large, yellow, firm, crisp, juicy, with a very rich, high flavor; the best winter apple. December to March.
- YORK IMPERIAL**—Fruit medium size; skin whitish, shaded with crimson in the sun; flesh yellowish, firm, crisp, juicy, pleasant, mild, sub-acid. November to January.

## CRAB APPLES

- HYSLOP**—Almost as large as the Early Strawberry Apple; deep crimson; very popular on account of its large size, beauty and hardness; late; tree remarkably vigorous.
- RED SIBERIAN**—Fruit small, about an inch in diameter; yellow, with scarlet cheek; beautiful; tree an erect, free grower; bears when two or three years old.
- TRANSCENDENT**—A beautiful variety of the Siberian Crab; large; red and yellow; tree a remarkably strong grower.
- WHITNEY**—Large; skin smooth, glossy green, striped, splashed with carmine; flesh firm, juicy, and flavor very pleasant.
- YELLOW SIBERIAN** (Golden Beauty)—Large, and of a beautiful golden yellow color.

## NEW PEAR

**WINTER BARTLETT**—This fine pear originated in Oregon. Fruit large; closely resembling the well-known Bartlett in shape and appearance, but ripening from three to four months later; skin yellow, slight blush on side exposed to the sun; perfectly smooth, sprinkled with large russet brown dots; flesh not quite as fine-grained as the Bartlett, but tender, juicy and melting, and with a flavor almost like the Bartlett.

## PEARS—Summer

**BARTLETT**—One of the most popular Pears; the best early Pear, and has no competitor as a market and canning fruit. August.

**BLOODGOOD**—Medium size; yellow, dotted and streaked with russet; rich, juicy, sugary. August.

**CLAPP'S FAVORITE**—A large Pear, greatly resembling the Bartlett, ripening a few days earlier.

**DEARBORN'S SEEDLING**—Below medium size; pale yellow, sprinkled with small dots; melting and delicious; tree a vigorous, rapid grower, bearing young and abundantly. July.

**DOYENNE D'ETE**—Small; one of the first Pears to ripen; melting, sweet and good. July.

**LAWSON OR COMET**—The fruit is large for so early a Pear, of a bright yellow crimson on a bright yellow ground; flesh fine-grained, juicy, rich and sweet.

**LE CONTE**—This is a cross between the Chinese Sand Pear and a standard variety. The fruit is bell-shaped, of a rich, creamy, yellow color when ripe; very smooth and fine for cooking. July.

**MADELINE**—Medium size; yellowish green; very juicy, melting and sweet; very early. June and July.

**SOUVENIR DU CONGRESS**—Large to very large; skin smooth, bright yellow when fully ripe. The flesh, which is like that of the Bartlett, is free from the strong, musty aroma, and is firm to the core. Ripens in August.

## PEARS—Autumn

**BEURRE BOSC**—A large and beautiful russety Pear; very distinct, with a long neck; melting, high flavored and delicious. September.

**BEURRE CLAIRGEAU**—Very large; pyriform; yellow, shaded red; nearly melting, high flavored; one of the earliest and most prolific bearers. October.

**BEURRE D'ANJOU**—A large, russety yellow Pear often with a fine red cheek; flesh perfumed, buttery and melting. October and November.

**BEURRE DIEL**—A large, productive, and handsome Belgian Pear; yellow, marked with large brown dots; flesh a little coarse-grained, but rich, sugary and buttery. October.

**BEURRE HARDY**—Large; cinnamon russet, with sometimes a red cheek; juicy, melting, with a very pleasant flavor. September.

**B. S. FOX**—Of the largest size; rich, russety red in color; flesh fine-grained, buttery, juicy, with an exceedingly pleasant, sub-acid flavor; quality decidedly best. September and October.

**COLUMBIA**—A large showy fruit of fair quality; fine golden yellow; not very fine-grained, but melting, juicy, with a sweet, aromatic flavor. October.

- DANA'S HOVEY** (Winter Seckel)—A medium-sized Pear of the highest flavor. One of the most valuable Pears in the catalogue. October to December.
- DOYENNE DU COMICE**—Large, pyriform; fine yellow, lightly shaded with russet and crimson; melting, buttery, rich, sweet, slightly aromatic. October.
- DUCHESSE D'ANGOULEME**—Very large; dull yellow; buttery, rich, juicy and excellent; tree upright grower, and very vigorous and productive. October and November.
- FLEMISH BEAUTY**—Large; pale yellow, nearly covered with russet; rich, juicy, melting and sweet; very vigorous and productive. September.
- HOWELL**—Large; light waxen yellow; juicy, melting, brisk, vinous; a valuable variety. September.
- IDAHO**—A recent introduction from Lewiston, Idaho; flesh white, exceedingly fine-grained, very tender and buttery, with a rich, subdued acid flavor; it ripens about a month later than the Bartlett.
- KIEFFER'S HYBRID**—Large, pyramidal; skin rich, golden yellow, thickly sprinkled with small dots; flesh slightly coarse, juicy, with a pronounced quince flavor. September and October.
- LOUISE BONNE DE JERSEY**—Large, yellow, with dark red cheek; very juicy, with a sub-acid flavor. September.
- ONONDAGA** (Swan's Orange)—A very large, melting, high-flavored yellow Pear. October.
- SECKEL**—Rather small; rich, yellowish brown. For quality, this estimable old variety is unequaled. September.
- WHITE DOYENNE**—Large, pale yellow; fine-grained, with a rich, fine flavor. November.

## PEARS—Winter

- BEURRE GRIS D'HIVER**—Large; golden russet; juicy, melting, rich flavor. December.
- COL. WILDER**—Fruit medium to large; roundish, obtuse, pyriform; skin light yellow, with a shade of light orange; flesh whitish yellow, juicy, melting, very sweet, with a peculiar flavor; tree is a very vigorous grower. December to January.
- DOYENNE D'ALENCON**—Large, yellow, sugary, very rich, sprightly and highly perfumed; very good. December and January.
- EASTER BEURRE**—Very large; yellowish green; fine grain; very buttery, melting and juicy, with a sweet and rich flavor. December to March.
- EMILE D'HEYST**—Large, pyriform; clear yellow, with brownish orange cheek in the sun; fine-grained, juicy, melting, sweet, slightly vinous and aromatic. December.
- FORELLE, OR TROUT PEAR**—Fruit oblong, pyriform; lemon yellow, washed with deep red on the sunny side; flesh white, fine-grained, buttery, melting, slightly vinous. October and November.
- GLOUT MORCEAU**—Large; clear yellow; fine-grained, sugary, rich. December.
- P. BARRY**—The fruit is large to very large, elongated pyriform; skin deep yellow, nearly covered with a rich golden russet; flesh whitish, fine, juicy, buttery, melting, rich and slightly vinous. January to March.
- POUND PEAR**—A monstrous fruit, and very handsome; yellow, with red cheek; much esteemed for chewing; tree very vigorous and productive.
- VICAR OF WINKFIELD**—A large and productive Pear; pale yellow, generally juicy, with a good sprightly flavor. December and January.
- WINTER NELIS**—One of the best early winter Pears; medium size; dull russet; melting, juicy, buttery, and of the highest flavor. December and January.

## DWARF PEARS ON QUINCE

Pear on the Quince becomes quite Dwarf in habit, and produces earlier and better fruit than on the Standard Trees. Dwarfs require but little room, 8 to 10 feet; are very suitable for small gardens. They can be formed into such pretty pyramids branching from the ground. Mr. A. Block of Santa Clara, Cal., the largest Pear grower in California has acres of Dwarf Pears in bearing, and raises the finest Pears in America, which sell for the highest price in the Eastern markets. The following varieties we can confidently recommend for cultivation on the Quince, we have them all in bearing here on our grounds. Bartlett, Beurre Hardy, Doyenne du Comice, Duchesse d'Angouleme, Easter Beurre, Glout Morceau, P. Barry, Winter Nelis.

## CHERRIES

### HEARTS AND BIGARREAUS.

- BELLE D'ORLEANS**—Above medium size; roundish heart-shaped; whitish yellow, half covered with pale red; very juicy, sweet and excellent. May to June.
- BING**—From Oregon; lately introduced; fruit large, dark brown or black; very fine, late; a good shipping variety.
- BLACK EAGLE**—Large size, deep purple or nearly black; flesh deep purple, tender, with a rich, high-flavored juice. June.
- BLACK TARTARIAN**—Fruit of the largest size; bright purplish black; flesh purplish, thick, juicy, very rich and delicious; tree a remarkably vigorous, erect and beautiful grower and an immense bearer; the best of the black Cherries.
- BURR'S SEEDLING**—Large; yellow, shaded with red, sweet and rich; vigorous and great bearer.
- CALIFORNIA ADVANCE**—A seedling of Early Purple Guigne; a great bearer; one of the best early Cherries.
- CENTENNIAL**—A seedling of Napoleon Bigarreau. It is larger than its parent, and beautifully marbled and splashed with crimson on a pale yellow ground; its keeping qualities render it the best Cherry for shipment.
- CHAPMAN**—Seedling of Black Tartarian; said to be larger, finer and earlier; ripens immediately after Early Purple Guigne.
- CLEVELAND BIGARREAU**—A thrifty, strong, spreading grower, and productive; large, clear red and yellow; juicy, sweet and rich.
- COE'S TRANSPARENT**—Medium size; pale amber, red and mottled next the sun; tender, sweet, and fine. Early June.
- EARLY LAMAUURIE**—Fruit small, dark purple; flesh rich, juicy, excellent. The earliest of all Cherries.
- EARLY PURPLE GUIGNE**—Small to medium size; purple; tender, juicy, and sweet. May and June.
- ELTON**—Large, pointed; pale yellow, nearly covered with light red; juicy, with a very rich and luscious flavor; one of the best.
- GOVERNOR WOOD**—Large, light yellow, shaded with bright red; flesh nearly tender, juicy, sweet, rich and delicious; a vigorous grower and very productive.
- GREAT BIGARREAU** (Black Bigarreau, Monstreuse de Mezel)—A foreign variety of the largest size; dark red, or quite black; firm and juicy. Late.

- KNIGHT'S EARLY BLACK**—Large; black; tender, juicy, rich, and excellent; high flavor.
- LAMBERT**—A regular and heavy bearer; fruit of large size and good quality, color deep rich red; flesh firm, and flavor unsurpassed; an excellent shipping variety. Ripens two weeks later than Napoleon Bigarreau.
- LEWELLING** (Black Republican)—Large size; cross between Napoleon Bigarreau and Black Tartarian, having the solid flesh of the former and the color of the latter. Very late and good.
- NAPOLEON BIGARREAU** (Royal Ann)—A magnificent Cherry of the largest size; pale yellow, becoming amber in the shade, with a bright red cheek; flesh very firm, juicy, and sweet.
- PONTIAC**—Large, dark purplish red; half tender, juicy, and agreeable.
- ROCKPORT BIGARREAU**—Large; pale amber in the shade, light red in the sun; half tender, sweet and good, a very excellent and handsome cherry; a good bearer.
- SCHMIDT'S BIGARREAU**—A black Cherry of the largest size, later than Great Bigarreau; very firm, and of excellent promise as a market and shipping variety.
- YELLOW SPANISH**—Large; pale yellow, with a red cheek in the sun; flesh firm, juicy, and delicious; one of the best, most beautiful and popular of all light colored Cherries.

## DUKE AND MORELLO CHERRIES

Are the most suitable for small gardens. Trees are of moderate growth; fruit very young; very prolific bearers; all have a sub-acid flavor. Will remain a long time on the trees when ripe.

- BELLE MAGNIFIQUE**—A large, red, late Cherry, excellent for cooking, and fine for table when fully ripe; rather acid, tender, juicy, and rich.
- EARLY RICHMOND**—Red; acid; valuable for cooking.
- EMPRESS EUGENIE**—Large; dark red; flesh juicy, rich; similar in appearance and quality to the May Duke, ripening about ten days before it.
- ENGLISH MORELLO**—Large; dark red, nearly black; tender, juicy, rich, acid; productive and late.
- MAY DUKE**—An old, well-known, excellent variety; large; dark red; juicy; sub-acid; rich.
- MONTMORENCY LARGE**—A beautiful, large, red, acid Cherry; larger and finer than Early Richmond, and fully ten days later.
- NOUVELLE ROYALE**—Fruit large, much more so than the May Duke; dark, glossy leaves, and compact habit of growth; the largest and latest of the Duke Cherries.
- OSTHEIMER WEICHSEL**—Fruit large, roundish oblate, slightly compressed one side; skin red, quite dark at maturity; stalk long; flesh liver-color, tender, juicy, almost sweet sub-acid; very good.
- REINE HORTENSE**—A French Cherry of great excellence; very large; finely mottled; tender, juicy, nearly sweet, and delicious.

## NEW PLUMS

(LUTHER BURBANKS NEW HYBRIDS.)

- AMERICA**—Fruit large, roundish oval; beautiful, glossy red; flesh light yellow; rich and delicious; July.
- APPLE PLUM**—Fruit large; flat like an apple; two and one-half inches in diameter; deep reddish purple; sweet, sub-acid, high flavor; ripens after Burbank.

**CHALCO**—A cross between Simon and Burbank; fruit large; flat like a tomato; deep reddish purple; flesh very firm, yellow, fragrant and sweet; pit very small; ripens before Burbank.

**CLIMAX**—Fruit very large, heart-shaped; color of flesh yellow; sweet and delicious; skin thick, firm, deep vermilion red; a superbly rich Plum, ripening middle of July, before any other good Plum, and the past season commanded the highest price in the Eastern markets; tree a vigorous grower, and very productive.

**COMBINATION**—Introduced in 1901. Mr. Burbank says: "An extremely handsome, large, early, light crimson Plum, of the very best quality, ripening here July 12th, and about as early as Climax: early, regular, and abundant bearer of large, nearly globular fruit of uniform size; flesh straw-color, extremely sweet, with a very pronounced pineapple flavor; stone small, and nearly free when fully ripe."

**FIRST**—A combination cross of six varieties. Mr. Burbank says: "In introducing this new Plum, I confidently make the statement that it is the EARLIEST OF ALL PLUMS, ripening here June 15th, fully three weeks earlier than Red June, and also that it is the LARGEST, HANDSOMEST and most PRODUCTIVE of all very early Plums. The fruit is of a good medium size, pale amber, faint blush on the sunny side, half transparent; flesh same color, moderately firm, sweet, juicy, and good, especially so when just at the right stage of ripeness; tree of medium growth; never fails to produce all it can hold.

## JAPANESE PLUMS

Since the introduction of the Kelsey Japan Plum—the latest of all to ripen—many new varieties of the Japanese type have been introduced, ripening from June to September. As a class the Japanese Plums are quite distinct from the European varieties, being of a more vigorous growth while young, with large, luxuriant foliage, and beginning to bear at an early age. They have all proven excellent shippers, can be picked before fully matured, and will color up afterwards, and have been found to be admirably adapted to our interior valleys, where the European varieties suffer from hot sun during the ripening season.

**ABUNDANCE**—A remarkable fruit, unlike any other Plum; an extremely early and profuse bearer and very strong grower; fruit, large, showy and beautiful; bright cherry color, with decided white bloom; flesh yellow, exceedingly juicy, tender and sweet. July and August.

**BERCKMAN'S** (Sweet Botan)—Large, round, slightly oblong; skin yellow, with bright red and light purplish bloom; flesh yellow, of excellent quality; tree vigorous, productive, and a reliable bearer; an exceptionally good keeper; clingstone.

**BURBANK**—Tree vigorous grower, with strong, upright shoots; large, broad leaves; bears early; fruit very large, rich, cherry red, slightly mottled with yellow; flesh deep yellow, juicy, very sweet; agreeable flavor. August.

**HALE**—A very handsome, large, round Plum; skin orange, thinly overlaid with mottled red; flesh yellow, soft and juicy, with a most delicious, slightly acid, peach flavor. Very late. "The most beautiful, most delicious, most vigorous, and one of the largest of the Japanese Plums," according to J. H. Hale, the well-known nurseryman of South Glastonbury, Conn.

**KELSEY JAPAN**—Fruit very large; greenish yellow, covered with red on the sunny side; flesh very solid and firm when ripe; juicy, and with a rich, vinous flavor; pit very small. September.

**SATSUMA BLOOD**—Fruit large, nearly round; dark red; flesh dark red; solid color from skin to pit; firm, rather juicy; good flavor; pit very small. Ripens much earlier than Kelsey Japan.

**SIMON** (*Prunus Simonii*)—From China; it is of large size, a brick-red color, with yellow flesh, of a peculiar flavor, and will keep a long time after being pulled from the tree; tree thrifty and upright grower. Ripens in July.

**WICKSON**—Fruit very large, glowing carmine with a white, heavy bloom; flesh firm, sugary, delicious; stone small; remarkable for its long-keeping qualities; tree of vigorous, upright growth.

## EUROPEAN PLUMS

The Myrobolan Plum has proved to be the best of stocks to grow the Plum and Prune on in California. Very often complaints are published that the Plum, Prune, and Apricot do not grow as well on the Myrobolan as they do on the Peach, and make a bad root system; also that there is a "true" and a "false" Myrobolan. All these complaints arise from the fact that trees were worked on Myrobolan grown from cuttings. Such trees make a very poor horizontal root system, and have no descending roots like those grown from seed. Some of the imported seedlings may vary in habit and growth. Nearly all the seed for seedlings grown in France are gathered in Italy and other Mediterranean countries from woods and hedges where they are growing wild. We have on our grounds an orchard of Myrobolan Plums, from which we gather the seeds we plant, and raise all the seedlings we use. See cut of Myrobolan tree on back of cover.

**BAVAY'S GREEN GAGE** (*Reine Claude de Bavay*)—An excellent foreign variety of fine flavor; large, roundish, greenish yellow; highly recommended for canning. September.

**BRADSHAW**—Very large; dark violet red; juicy and good; fine early Plum, adhering partially to the stone. July and August.

**CALIFORNIA RED**—Introduced by J. T. Bogue, of Marysville; large, light red; firm flesh and small pit; a good shipping Plum. June to July.

**CHERRY**—A very early, medium-sized. Plum; pale red, sweet, juicy, and sub-acid. June and July.

**CLYMAN**—Mottled reddish purple, with beautiful blue; freestone; flesh firm, dry, and sweet; valuable for shipping on account of its extreme early ripening. June and July.

**COE'S GOLDEN DROP**—Large and handsome, oval; light yellow; flesh firm, rich, and sweet; adheres to the stone. September.

**COE'S LATE RED**—Medium size; round; dark red; rich, vinous flavor; hangs on the tree a long time. October to November.

**COLUMBIA**—Very large; round; brownish purple; very rich and sugary; parts freely from the stone. August.

**CZAR**—Large, early, purple; rich and good. July and August.

**DAMSON**—Small, roundish, oval; dark purple; much used for preserves. September.

**DIAMOND**—Very large, oval, dark purple; flesh deep yellow, juicy, with a brisk, agreeable acid flavor. It resembles Quackenboss, but is much larger. An immense bearer, and one of the best shipping and preserving Plums in cultivation. August.

**DUANE'S PURPLE**—Very large and handsome; oval; reddish purple; juicy and moderately sweet. August.

**EARLY GOLDEN DROP**—Small, bright yellow; sugary and rich; separates freely from the stone. Early July.

**GRAND DUKE**—A valuable addition to our list of late Plums. Very large; dark purple, covered with blue bloom; sweet and rich when ripe. September.

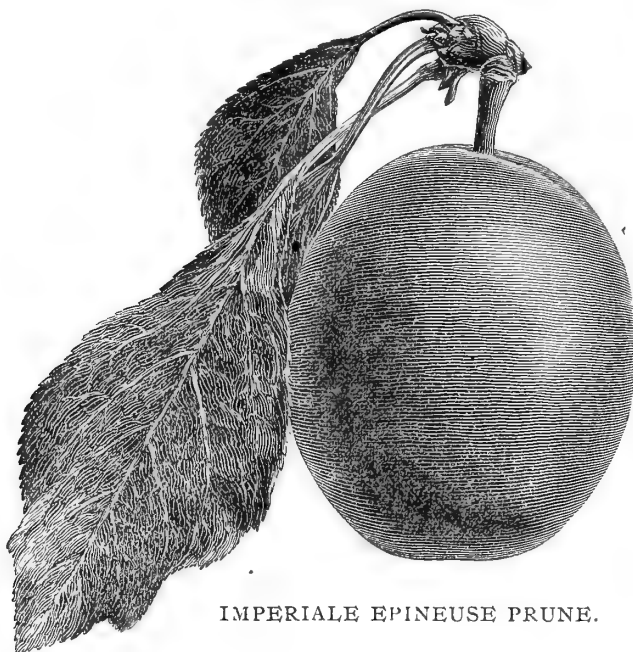
- GREEN GAGE**—Small, but of the highest excellence; round; greenish yellow, with brown dots; very juicy and sweet. August.
- IMPERIAL GAGE**—Medium size, oval; greenish; flesh juicy, rich and delicious. Tree very vigorous and productive; one of the best Plums for canning. July and August.
- JEFFERSON**—A fine variety; large, oval; yellow, with a reddish cheek; flesh very rich, juicy, luscious, high flavor; parts freely from the stone. August.
- LATE MIRABELLE**—A valuable little Plum for preserving, and all culinary purposes. Ripens in October.
- PEACH PLUM**—Very large, roundish; brownish red; coarse-grained, but juicy; pleasant, sprightly flavor. July.
- PERDRIGON ROUGE** (Red Perdrigon)—Medium size; roundish, oval; red, covered with bloom; rich, juicy, and sugary. August.
- PRINCE ENGELBERT**—A large, purple Plum, valuable for dessert and cooking. Flesh yellowish green, sugary, and juicy; separates from the stone. August.
- QUACKENBOSS**—Large, oblong, roundish; deep purple; sprightly, juicy, a little coarse-grained, sweet and sub-acid. August.
- RED EGG** (Red Magnum Bonum)—Large, oval; deep red; rather firm and coarse, with a sub-acid flavor. July and August.
- ROYAL HATIVE**—An early Plum of French origin; medium size, roundish; skin light purple; flesh yellow amber, with rich, high flavor, and parts from the stone; very good. July.
- VICTORIA** (Sharp's Emperor)—Large, round, oval; light yellow, marbled and shaded with light lilac and purple; flesh golden yellow. August.
- WASHINGTON**—A magnificent large Plum, roundish; deep yellow, with a pale crimson blush; flesh yellow, firm, very sweet and luscious, separating from the stone. July and August.
- YELLOW EGG**—A very large and beautiful egg-shaped yellow Plum; flesh yellow, rather acid until very ripe, when it becomes sweet. August.

## PRUNES—New

- IMPERIALE EPINEUSE**—This has proved to be the largest and finest prune cultivated in California. With its uniform large size, reddish or light purple color, thin skin, sweetness and high flavor, it stands ahead of all other Prunes. It contains more sugar than the French Prune. Analysis shows 20.4 per cent. for the Imperiale Epineuse, and 18.53 per cent. for the average of the French Prune. Sixty to eighty per cent of the dried prunes of the Imperiale Epineuse will average 20 to 20 to the pound, and always commands the highest price in the markets.
- SUGAR**—An extremely early Prune; very large; ripens August 1st; cures superbly rich, with a yellow flesh, tender and rich in sugar juice; skin very tender, at first of a light purple, tinted with green, changing at maturity to dark purple, covered with a thick, white bloom. Valuable in localities where the French Prune ripens too late for sun-drying. Tree an unusually vigorous grower, and very productive.

## PRUNES—General Collection

- BULGARIAN**—Above medium size; dark purple, sweet and rich, with a pleasant acid flavor. Valuable as a dried fruit.
- FELLENBERG** (Large German Prune, Swiss Prune, Italian Prune)—Medium size, oval, dark purple; flesh juicy and delicious; parts from the stone; fine for drying.



IMPERIALE EPINEUSE PRUNE.

**FRENCH** (Petite d'Agen, Burgundy Prune)—The well-known variety so extensively planted for drying; medium size, egg-shaped, violet purple; juicy, very sweet, rich, and sugary.

**GERMAN** (Common Quetsche)—Long, oval, and swollen on one side; skin purple, with a thick blue bloom; flesh firm, green, sweet, with a peculiar, pleasant flavor; separates readily from the stone. September.

**GIANT**—Fruit of immense size, as its name implies, of dark crimson color upon a yellow ground, and produced in great profusion; flesh firm, rich, sweet, delicious and excellent shipper; freestone. Tree a strong, handsome grower, and an early, regular, heavy bearer.

**HUNGARIAN** (Grosse Prune, Pond's Seedling)—Very large, dark red, juicy and sweet. Its large size, bright color, productiveness, and shipping qualities render it a profitable variety for home or distant market.

**ROBE DE SARGENT**—Fruit medium size, oval; skin deep purple, approaching to black, and covered with a thick blue bloom; flesh greenish yellow, sweet and well flavored, sugary, rich and delicious, slightly adhering to the stone; a valuable drying and preserving variety.

**SILVER**—A seedling of Coe's Golden Drop, which it much resembles. It is entitled to rank with the best drying plums and prunes, because of its large size, handsome appearance, and superior flavor.

**ST. CATHERINE**—Medium size, very pale yellow, overspread with thin, white bloom; flesh yellow, juicy, rather firm, and adheres partially to the stone; flavor sprightly, rich, and perfumed; a fine old variety of late prunes.

**ST. MARTIN'S QUETSCH**E—Medium sized; pale yellow, covered with a violet bloom; flesh yellowish, with a rich and excellent flavor; separates readily from the stone. October.

**TRAGEDY**—A cross between the German Prune and Duane's Purple; medium size; skin dark purple, flesh of yellowish green, very rich and sweet; frees readily from the pit. Its early ripening (in June) makes it very valuable as a shipping fruit.

## NEW PEACHES

**EVERBEARING PEACH**—Introduced by the P. J. Berckman's Co., of Augusta, Ga. This Peach is a novelty. It blooms and bears fruit during the entire season, ripening in succession. Color reddish purple over a white ground; flesh white, red at the pit and next the skin; the flavor is superb, rich, and delicious. It is one of the Indian or Spanish type of peaches.

**ADMIRAL DEWEY**—The introduction of this early yellow peach from Georgia marks a great advance in early peaches. It is a perfect freestone, of large size, and ripens with the Alexander, which, in time, it will no doubt supersede as an early market peach.

## PEACHES—Freestone Varieties

RIPENING NEARLY IN THE ORDER NAMED.

**BRIGGS' MAY**—Medium size, round; white skin, with red cheek; flesh white, melting, juicy, and sweet. A valuable early variety.

**ALEXANDER**—The best very early freestone; medium to large size; greenish white, nearly covered with a deep, rich red; very juicy, sweet, and of good quality.

**TRIUMPH**—Earliest yellow freestone peach known; ripens with Alexander; blooms late; a sure and abundant bearer; tree of vigorous growth. Fruit is of large size, with a very small pit, and is indeed beautiful. Surface is yellow, nearly covered with red, dark crimson in the sun; flesh bright yellow, and of excellent flavor.

**AMSDEN'S JUNE**—Similar to Alexander in all respects, excepting that its hardness renders it preferable in localities where other early sorts are more subject to curl.

**GOV. GARLAND**—A large early peach, of rich, rosy hue, delicious flavor, and of exquisite fragrance when fully ripe.

**YELLOW ST. JOHN**—A favorite Southern kind, nearly the size of Early Crawford, but of better quality; orange yellow, with deep red cheek.

**IMPERIAL**—Fruit large; deep yellow, with dark red cheek; flesh rich and firm; ripens with or before Hale's Early.

**HALE'S EARLY**—Medium size and nearly round; skin greenish, mostly covered with red when ripe; flesh white, melting, juicy, rich, sweet.

**MOUNTAIN ROSE**—Large, round, white, with bright cheek; flesh white, juicy, and very good.

**STRAWBERRY**—Medium size, oval; skin marbled with deep red; flesh whitish, juicy, rich, and of a very delicious flavor.

**GROSSE MIGNONNE**—Large, roundish; skin greenish yellow, mottled with red; flesh yellowish white, melting, juicy, but with very rich, high vinous flavor.

**FOSTER**—A large yellow peach, resembling Early Crawford, and ripening a few days earlier. The fruit is very uniform in size.

**EARLY CRAWFORD**—A magnificent, large yellow peach of good quality. Its size, beauty, and productiveness make it one of the most popular varieties.

**GEORGE THE FOURTH**—Large, white, with a red cheek; flesh pale, juicy and rich. Tree vigorous, and bears moderate crops of the best quality.

**ROYAL GEORGE**—A beautiful and high-flavored peach; rather large; globular, broad; skin white, with deep red cheek; flesh whitish, very red at the stone; very rich.

**MARY'S CHOICE**—Large, yellow; resembling Early Crawford, but ripening later.

- MORRIS WHITE**—The most popular and well-known White Peach; large, oval; skin white, with a creamy tint when fully ripe; flesh white to the stone; melting, juicy, sweet and rich.
- WAGER**—Large, yellow, more or less colored on the sunny side; juicy and of fine flavor. Ripens one week after Early Crawford.
- WHEATLAND**—Large, roundish; skin golden yellow, shaded with crimson on the sunny side; flesh yellow, rather firm, juicy, sweet, and of fine quality. Ripens between Early and Late Crawford.
- ELBERTA**—Very large; skin golden yellow where exposed to the sun, faintly striped with red; flesh yellow, very fine grain, juicy, rich, sweet and splendidly flavored; tree very prolific, and presents a handsome appearance. It is a perfect freestone, and one of the most successful market varieties, selling uniformly at higher prices than any other peach.
- NEWHALL**—A superb peach, of very large size; skin yellow, with a dark red cheek; flesh deep yellow, juicy, and rich vinous flavor; ripens about one week before Late Crawford; tree very hardy, healthy, vigorous, and not affected by curl.
- STUMP THE WORLD**—A large and showy peach; skin creamy white, with bright red cheek; flesh white, juicy, and high flavored.
- LATE CRAWFORD**—Fruit very large, roundish; skin yellow, with dark red cheek; flesh deep yellow, juicy and melting, with a very rich and excellent vinous flavor.
- LADY PALMERSTON**—Large; greenish yellow, marbled with crimson; flesh pale yellow, melting, very good, and a fine market variety.
- MUIR**—An excellent bearer, and does not curl; fruit large to very large; a fine shipper, and one of the best canning peaches in the United States; as a drying peach, it excels all others ever introduced.
- SUSQUEHANNA**—A large, handsome variety, nearly globular; skin rich yellow, with beautiful red cheek; flesh yellow, sweet, juicy, with a rich, vinous flavor.
- LOVELL**—A Californian seedling; large almost perfectly round; flesh yellow, firm, and of excellent quality; a superb canning peach.
- WARD'S LATE FREE**—Rather large, roundish; skin white, with beautiful crimson cheek; flesh white, juicy, rich, and excellent.
- PICQUET'S LATE**—Large to very large, round; skin yellow, with a red cheek; flesh yellow, melting, sweet, rich and perfumed.
- SALWAY**—A large, yellow English peach, with deep yellow flesh; very juicy, melting and rich; the most valuable late market variety.
- BILYEAU'S LATE**—A very late peach, ripening after Smock and Salway; large, white, with a beautiful blush; flesh white.

### PEACHES—Clingstone Varieties

- TUSCAN** (Tuskena)—A large yellow cling; a fine shipping peach, and especially desirable in this way on account of its early ripening qualities.
- BLOOD**—Large; skin deep claret, with deep red veins; downy; flesh deep red, very juicy, vinous and refreshing; esteemed by some for pickling and preserving.
- LARGE WHITE**—Fruit large; round; skin white, with light red cheek; flesh tender, sweet, and full of juice; the greatest favorite for preserving in brandy and sugar.
- LEMON**—A large and beautiful lemon-shaped cling; skin fine, yellow; flesh firm, yellow, with a rich, sprightly, vinous, sub-acid flavor.
- SELLER'S**—A variety of Orange Cling of the largest size; skin fine yellow, with a dark red cheek; flesh yellow, firm, very juicy and rich.

**GOLDEN**—Medium; nearly round; skin yellow; flesh fine-grained, firm, rich and sugary; clear yellow to the pit, which is very small.

**RUNYON'S ORANGE**—Superior to the common Orange Cling, and is not subject to mildew like that variety; fruit very large; skin yellow, with a dark crimson cheek; flesh yellow, rich and sugary, with a decided vinous flavor.

**NICHOL'S ORANGE**—A large yellow cling, with purple cheek; a healthy, vigorous and productive variety, in every way worthy of extensive cultivation.

**MCKEVITT'S**—Very large; flesh white to the pit; very firm, sugary and rich, with a highly vinous flavor; it bears transportation well. September.

**CALIFORNIA**—Very large, round, and regular in shape, nearly covered with a dark, rich red, shaded with orange; flesh is a deep yellow, with a delicate, rich, vinous flavor.

**HEATH**—The most delicious of all clingstones; fruit very large; skin downy, creamy white, with a faint blush of red in the sun; flesh greenish white, very tender, and exceedingly juicy, with the richest, highest, and most luscious flavor.

**PHILLIPS**—Large, yellow; flesh clear yellow to the pit, which is very small; exceedingly rich and high flavor.

**GEORGE'S LATE**—Originated in Sacramento, where it is much esteemed; it is larger, and ten days later than Newington; highly successful in Kern and Tulare Counties.

**MCDEVITT'S**—Of the largest size, single specimens weighing a pound; skin a rich golden yellow, becoming quite red when ripe; flesh very solid, and of a superior flavor.

**HENRIETTA** (Levy's Late)—A most magnificent yellow cling of largest size; skin mostly covered with bright crimson; hardy, productive, and ripens late.

## APRICOT

The Apricot is grown on Peach, Apricot, and Myroholan Plum root. In former years the Peach was used almost entirely, but of late years the demand has been mostly for them on Apricot and Myrobolan.

The Apricot on Peach root makes a more thrifty growth, both in the Nursery and the Orchard for the first few years, than if worked on Apricot or Myrobolan.

When worked on Apricot or Myrobolan, while not making quite so fast a growth the first few years, will, when they come into bearing, outgrow those on Peach root, make larger and longer lived trees.

Apricot on Myrobolan are much more exempt from root diseases than on Peach, are longer lived and less susceptible to adverse soil conditions; will grow in heavier soil where the underlaid subsoil is not well drained.

Apricot on its own root does well on deep, dry, well drained adobe, and gravelly soil; it makes descending roots, and will not suffer from drought, like the Peach root, in dry seasons.

## NEW APRICOT—Tilton

This new variety was introduced by Mr. J. W. Bairstow, of Hanford, Cal. Fruit large, oval, slightly compressed. Flesh firm, yellow, and parts readily from the stone. This variety has been fruited for the past ten years in Kings County, Cal., by several growers; all have found it a heavy bearer, and more exempt from late frosts than any other variety; never has failed in bearing a crop.

## APRICOT—General Collection

- BLENNHEIM** (Shipley)—Above medium, oval; orange, with a deep yellow, juicy, and tolerably rich flesh; vigorous grower, and regular, prolific bearer.
- BERGETTI**—Fruit very large, resembling the St. Ambroise.
- HEMSKIRKE**—Strongly resembles the Moorpark in size and color, but differs from the variety in ripening a little earlier and more evenly. July to August.
- LARGE EARLY MONTGAMET**—A large apricot, reddish next the sun; flesh orange yellow, very firm; ripens one week before the Royal.
- LUIZET**—A new variety introduced from southern France, where it is one of the best shipping sorts; fruit is of good quality, large size, and ripens early.
- MOORPARK**—One of the largest, most popular and widely disseminated apricots; deep orange or brownish red; flesh quite firm, bright orange, parting freely from the stone, quite juicy, with a rich and luscious flavor; a favorite canning variety. August.
- NEWCASTLE**—Medium size, round, well shaped, a shade smaller than the Royal, and two weeks earlier.
- OULLIN'S EARLY**—An early variety of the Peach Apricot, of large size and good quality. July.
- PEACH**—Very large, handsome, and of delicious flavor; skin deep orange, mottled with dark brown; flesh of a fine saffron yellow color, juicy, rich, and high flavored. August.
- ROYAL**—A standard variety; skin dull yellow, with an orange cheek; flesh pale orange, firm and juicy, with a rich, vinous flavor. July.
- SARDINIAN**—A small, early apricot, the first of the freestones to ripen; skin white, spotted with crimson; flesh very juicy, with a sprightly, sweet flavor; stone very small.
- SPARK'S MAMMOTH**—Originated in Ventura County, of the largest size, larger even than the Moorpark; skin of a pale lemon color; flesh clear yellow, very tender, juicy and sweet.
- ST. AMBROISE**—A very large early apricot, of a deep yellow color, reddish next the sun, and very smooth; flesh juicy, rich, and sugary.

## NECTARINES

- ADVANCE**—Large, round; skin green on shaded parts, blotched with red and brown on sunny side; flesh greenish white, rich and sugary, with a rich flavor. The earliest Nectarine; ripens in July.
- BOSTON**—Large, deep yellow, with a bright blush and deep mottlings of red; flesh yellow, without any red at the stone: sweet though not rich, with a pleasant and peculiar flavor.
- DOWNTON**—Large, roundish oval; skin pale green in the shade, deep red in the sun; flesh pale green, melting, juicy, and richly flavored. August.
- EARLY NEWINGTON**—Large, roundish, pale green, nearly covered with blotches of red; flesh greenish white, very red next the stone, to which it adheres; juicy, sugary, rich, and very excellent.
- HARDWICKE**—Of very large size, almost round; skin pale green on the shaded side, entirely covered with dark purplish red next the sun; flesh greenish, melting, juicy, rich, and highly flavored; a most delicious fruit.
- HUMBOLDT**—Fruit of the largest size; skin bright orange yellow, stained, streaked and mottled with very dark crimson in the sun; flesh orange, very tender, juicy and richly flavored; the largest and best of all nectarines introduced lately; ripens in September.

**LORD NAPIER**—Of the largest size, and ripening amongst the earliest of nectarines; skin pale cream color, with a very dark crimson cheek in the sun; flesh very white, tender, melting, juicy, separating freely from the stone.

**NEW WHITE**—Fruit rather large, nearly round; skin white, with a slight tinge of red when exposed; flesh white, tender, very juicy, with a rich vinous flavor. August.

**VICTORIA**—Fruit large, roundish, flattened at top; skin greenish yellow, crimson on the sunny side; flesh rich, sweet; one of the best.

## NEW QUINCE—PINE APPLE

Originated by Luther Burbank. Fruit very large, apple shaped, clear yellow. Flesh very tender, can be eaten raw like an Apple; makes a high flavored jelly. It is said that it will cook tender in five minutes. Its flavor is delicious, same as that of a Pine Apple.

## QUINCE—General Collection

**APPLE, OR ORANGE**—Large, roundish, with short neck; fruit a beautiful bright golden yellow color; an old favorite sort. September.

**CHAMPION**—Fruit very large, fair and handsome; very productive, surpassing all others in this respect; flesh tender; flavor delicate, imparting an exquisite quince taste and odor to any other fruit with which it may be cooked.

**CHINESE**—An extraordinary variety; oblong, of immense size, often weighing from two to two and a half pounds; growth of tree rapid and distinct.

**MEECH'S PROLIFIC**—A new variety from New Jersey; tree a vigorous grower, and immensely productive; fruit large, lively orange yellow, of great beauty and delightful fragrance; its cooking qualities are unsurpassed.

**PORTUGAL**—A superior variety, mild in flavor, and well adapted for marmalade and stewing; a luxuriant grower.

**REA'S MAMMOTH**—A very large and fine variety of the Orange Quince, of late introduction; a strong grower and very productive.

## FIGS

The planting of fig trees in small gardens has often proven very disappointing to the planter in getting varieties that produce fruit only when grown to large trees. Below we mention a list of varieties that are of moderate growth, make small trees and produce fruit when young:—

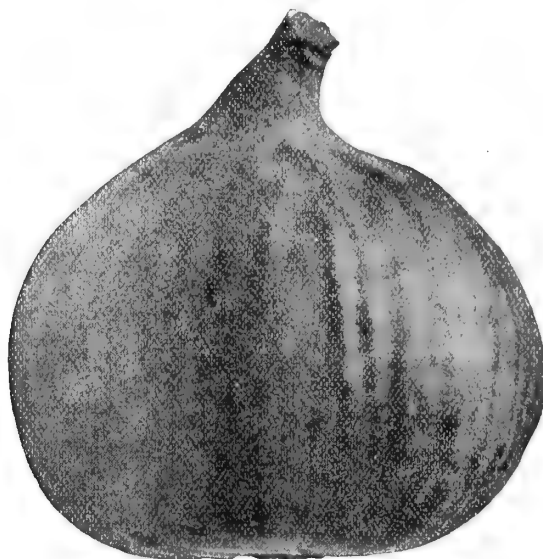
Black Ischia,  
Brown Turkey,  
Brunswick,

Du Roi,  
White Ischia.  
White Marseilles.

The following varieties are of strong growth and make large trees, suitable for planting on avenues and places where there is room to let them grow to their natural size:—

Adriatic,  
Agen,  
California Black,  
Col. di Signora Nero,

Negro Largo,  
Ronde Noir,  
Ronde Violette Hative.



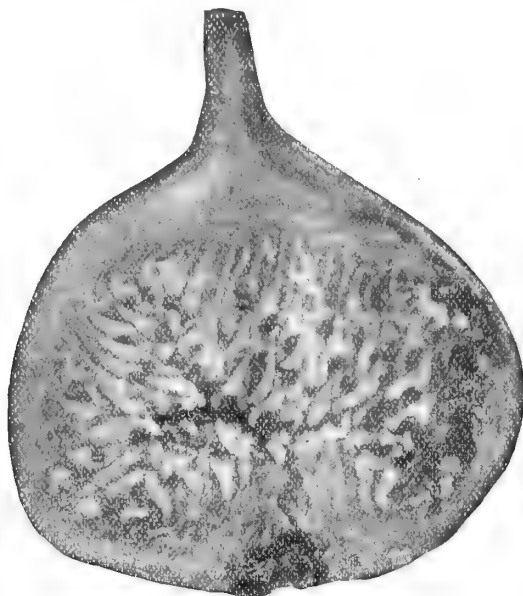
SMYRNA FIG

### THE SMYRNA FIG

The true Smyrna fig does not only belong to a distinct variety of figs but it constitutes a distinct class of figs, which are characterized by the possession of only true female flowers. The Smyrna figs were first imported to California some twenty years ago and widely distributed. But although these trees grew well and attained large size they failed to bear any mature fruit. The fault consisted in the impossibility of a proper fertilization of the female flowers. The remedy was found several years later, though most of the Smyrna trees had at that time been dug up as worthless. The sterility of the first Smyrna figs was found to be due to the absence of male or caprifig trees and to the minute wasps which in the old fig regions carry the fertilizing pollen from one flower to the other.

It was not until the United States Government through its Agricultural Department imported the wasps or *Blastophagae*, that Smyrna fig culture was made a success in California. The first importation of wasps was made three years ago, and colonies of wasps were established at Fresno and at Niles. At our nurseries these colonies have thrived well, and, surviving the heavy winter of last year, have since increased to such an extent that every caprifig is loaded with wasps all through the year. In order to start a Smyrna fig orchard it is necessary to plant both Smyrna fig trees and the wild or Caprifig trees. After the first or second year when the caprifig trees have commenced to bear they may be supplied with colonies of wasps by simply procuring figs from our Caprifig trees and suspending them in the other Caprifig trees, the wasps taking care of themselves afterwards, perpetuating themselves year after year without any further trouble and concern to the grower.

The quality of the Smyrna figs is very fine, and figs grown in our orchards at Niles have proved to possess unusual merits. The fertilization of the fig flowers have the effect of producing superior fruits. Only by caprification through the wasps can seed be produced in the figs. These seeds possess kernels of a highly aromatic taste, communicating this flavor and aroma to the whole fruit. Besides the Smyrna figs many other varieties are benefited by caprification, and a few caprifigs may to advantage be planted in every fig orchard or in every place where common fig trees are grown.



SMYRNA FIG

**SMYRNA FIG**—There is but one principal variety of Smyrna fig, the one known in Smyrna as Lob fig. The Smyrna fig offered by us belongs to this kind. The fig is large, flattened somewhat like an onion, with stalk and neck very short. Skin thin and of yellowish white color. Pulp and flesh amber, juicy, sweet and highly flavored, and delicious both fresh and dried. Fruit ripens continually from August to frost. The dried figs of this variety are known as the Smyrna figs of commerce, and bring in the markets of the world the highest prices.

### CAPRIFIGS

These are the wild figs in which the wasps or *Blastophaga* insects live. These figs furnish the pollen by which the Smyrna figs are fertilized through the aid of the wasps. Without Caprifigs the Smyrna figs can not be made to bear. Consequently a few caprifigs should always be planted at the same time as the Smyrna figs. Later on colonies of wasps or *Blastophagae* may be readily established. There are many varieties of caprifigs known, some valued for some certain quality, others for another quality. We have on our ground eighteen varieties of caprifigs, imported from Turkey, Italy, Africa and Dalmatia, the one from the latter place known as the Milco, being unsurpassed for carrying the wasps.

### NEW FIGS

**BARBILLONNE**—Medium, round, stalk short; skin thin, violet, shaded black; light bloom near stalk; flesh amber and white; grown at Argenteuil, France, for the Paris markets.

**DAUPHINE**—Large, round, truncate; skin violet red; flesh red, one of the varieties grown for the Paris markets; tree very hardy and ripens its fruit well.

**DOREE**—Medium, oblong, color bright yellow; flesh salmon rose, rich and sugary flavor.

**PINGO DE MEL**—Fruit large, skin pale yellowish; flesh white, tinted amber, extra fine flavor, a heavy bearer and strong grower; unsurpassed for its first crop of figs.

**MADELEINE**—Fruit large, pyriform, skin light yellow; flesh light amber, fine-grained, rich sugary flavor. It is a heavy bearer and ripens its crop all in two weeks' time.

### • SELECT FIGS

**ADRIATIC** (Grosse Verte)—The best dried figs have been produced from this variety; tree a strong and healthy grower; fruit above medium size; skin white and thin; pulp red, fine, exceedingly aromatic, and changes to an amber color when dried.

**AGEN**—Fruit medium size, roundish; skin green with a brownish tinge; flesh of a dark red blood color; most delicious.

**ANGELIQUE**—Medium size, roundish, and flattened like an onion; skin yellow, flesh white under the skin, slightly tinged with rose toward the center. When fully ripe the fruit is of good quality and perfumed. Early.

**BLACK ISCHIA**—Medium size; dark purple, almost black when ripe; flesh deep red, sweet and luscious; tree hardy; an excellent bearer.

**BOURJASOTTE BLANCHE**—Medium size, round and somewhat flattened; yellowish at maturity, and covered with a thin gray bloom; flesh dark blood red, thick and stiff; a good fig.

**BROWN TURKEY**—Fruit large, pyriform; skin brownish red with blue bloom; pulp sweet and good; a very early, prolific, and hardy variety.

**BRUNSWICK**—Very large and pyriform; skin greenish yellow in the shade, pale brown on the other side; a very rich and excellent fig.

**CALIFORNIA BLACK**—The well-known local variety; fruit large, dark purple, almost black when fully ripe; makes a good dried fig; tree grows to a very large size, and bears immense crops.

**CELESTE** (Sugar Fig)—Fruit large, reddish brown; flesh dark red; highly prized for table preserves and crystallizing; will dry up and improve in saccharine matter if left on the tree.

**COL. DI SIGNORA NERO**—Large, pyriform, dark chocolate color; flesh very dark red throughout; exceedingly rich and sugary.

**DRAP D'OR**—Large, oblong, greenish yellow, with a brown cheek; flesh light rose color, turns amber when fully ripe; very rich, fine-grained and sweet.

**DU ROI**—A delicious fig of medium size; skin yellowish green; flesh white.

**LADARO**—Fruit very large, oblong, skin pale yellow, with a brown cheek; flesh deep red, rich and sugary.

**NEGRO LARGO**—Of the largest size, long pyriform; skin jet black; flesh pale red, very tender and juicy, with a rich, thick and highly flavored juice.

**RONDE NOIR**—Large, black, roundish; greenish yellow covered with dark purple; flesh amber color, fine-grained, rich and sweet.

**RONDE VIOLETTE HATIVE**—Large, roundish, oval; skin yellow, covered over with pale brown; flesh dark red, fine-grained, tender, rich; ripens early.

**ROYAL VINEYARD**—Medium size, long, pyriform; skin very thin, hairy, reddish brown or purple; flesh bright reddish, very juicy and melting.

**SAN PEDRO** (Pico de St. Pietro)—Fruit large, nearly round, and somewhat flattened; bright deep yellow in the sun; pulp rather coarse but sweet; good flavor.

**WHITE GENOA**—Fruit very large; flesh brownish purple, rich and fine-grained; skin light green. It produces large crops during the entire season until October.

**WHITE ISCHIA**—Small, pale greenish yellow; flesh purple, highly flavored and luscious; will ripen its fruit along the coast, where the finer varieties do not mature.

**WHITE MARSEILLES**—Fruit above medium size, quite round; skin pale green when ripe; flesh exceedingly rich and juicy; a most delicious fig, dries well and easily.

## NUT TREES

### ALMOND

#### SOFT SHELL VARIETIES.

**DRAKE'S SEEDLING**—Originated with Mr. Drake, of Suisun, Solano County, Cal. It is of the Languedoc class, very prolific, and a regular, abundant bearer.

\\ **IXL**—Tree a sturdy, rather upright grower; nuts large; hulls easily; shell soft but perfect. //

\\ **LANGUEDOC**—A standard variety; nut large; shell thin; kernel sweet but perfect. //

\\ **LEWELLING**—Originated with the late John Lewelling; an immense bearer; tree of drooping habit; nuts large and good; hulls freely. //

**NE PLUS ULTRA**—The tree is a sturdy and rather upright grower; extremely prolific, producing its nuts in bunches all over the twigs; nuts large and long, almost invariably of one kernel; of fine flavor; hulls readily. ✓

#### PAPER SHELL VARIETIES.

**KING'S SOFT SHELL**—Originated in San Jose, Cal.; shell very thin and soft; regular and abundant bearer.

\\ **NONPAREIL**—Of a weeping style of growth, but still forms a beautiful tree; an extraordinarily heavy and regular bearer, with very thin shell; of the Paper Shell type. //

\\ **PAPER SHELL**—Medium size; shell very tender, easily broken between the fingers and thumb; kernel large, white, sweet and relishing. //

\\ **PRINCESS**—The finest of all the Paper Shell class; fruit about one inch and a half long, and of oval shape; kernel large, white, and very sweet. //

### BUTTERNUT

An ornamental tree of medium growth, quite valuable for its fruit and timber. The kernel has a peculiar oily flavor.

### CHESTNUT

There are three varieties in cultivation, Italian or Spanish, American, and Japanese.

The Italian and its grafted varieties, succeed as well in California as they do in the South of Europe, and will grow in any deep soil, clay or adobe, if well drained. They make handsome trees, suitable for shade and avenue trees.

The American and Japanese are moderate growers, and need better soil than the Italian, they succeed best in the mountains and foot-hills.

**ITALIAN OR SPANISH**—A highly ornamental, and free-growing tree, with beautiful foliage.

The nuts are sweet, but do not always grow large, and of as uniform size as those from grafted trees.

### ITALIAN OR SPANISH GRAFTED VARIETIES

- EARLY MARON**—Nut large and very sweet; one of the earliest chestnuts to ripen.
- FOX'S PROLIFIC**—A seedling selected from among many, all bearing, on the grounds of Mr. Fox, near San Jose. It has borne regularly heavy crops of large, regular, uniform-sized nuts since 1880, at no time having many burrs without nuts, as is usually the case with nearly all seedlings; tree of rapid and spreading growth.
- MARON DE LYON**—A French variety; fruit large, roundish, sweet and well flavored; the tree is very productive and of handsome growth.
- MARON COMBALE**—This, like the preceding, is also a valuable variety; its fruit is very large, and the kernel rich and sweet.
- MARON NOUZILLARD**—Large and sweet; very productive; extensively cultivated in France.
- NOIR HATIVE**—A very early variety, and valuable on this account.
- NUMBO**—A seedling of the European chestnut; enormously productive, and bears every year; the quality and size of the nut is equal to that of any of the large Chestnuts.
- VARIEGATED-LEAVED**—Leaves highly and beautifully variegated with yellowish white;; growth upright and handsome.

### AMERICAN CHESTNUT

Our native species, smaller than the Spanish, but sweeter. It is said to succeed well in the foothills and northern counties.

### JAPAN CHESTNUT

Fruit larger than the European. In its native country this nut grows to much larger size than it does with us. Tree bears when quite young.

### FILBERTS

- FERTILE DE COUTARD**—Nut very large, broad, pointed; kernel full and highly flavored; early and abundant bearer.
- MERVILLE DE BOLWILLER**—Nut large, rounded at the base, tapering to a point; shell thick; kernel fine flavored.
- NOTTINGHAM PROLIFIC**—Nut medium sized, obtusely ovate; shell thick; kernel full and fine flavored; tree an early and abundant bearer.
- PRECOCE DE FRAUENDORF**—Nut medium size, oblong; shell thin; kernel full; an excellent nut; tree an abundant bearer.
- PROLIFIC COB**—Nut of large size, oblong; shell pretty thick, of a brown color; kernel full and of very rich flavor; this is one of the best.
- PURPLE FILBERT (Purple-leaved)**—The leaves are of a blood-red color, like those of the Purple Beech; nut medium size, oblong; shell thin; kernel full and flesh colored; this is not only valuable as an ornamental shrub, but also as a fruit tree.

### PECAN NUTS

A very beautiful, symmetrical, and rapid-growing tree, producing valuable timber, and heavy crop of sweet, oblong, smooth nuts.

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**PISTACHIO NUT, OR GREEN ALMOND**

(Pistacia Vera.)

A small tree, producing a nut similar to the Almond, but green in color; very delicious. It is much used by confectioners for flavoring and coloring confectionary. A table oil is also made from the nut.

**WALNUTS****NATIVE VARIETIES.**

**AMERICAN BLACK**—Called here Eastern Walnut. This noble forest tree grows freely on this coast, stands transplanting well, bears early, and ought to be extensively cultivated, not alone for the nuts, but also for the valuable wood it produces.

**CALIFORNIA BLACK** (Juglan's Californica)—This is a tall, vigorous tree; growing indigenous in Central California; makes excellent shade and avenue trees. Nut is roundish, much smoother than the American Black Walnut, kernel is sweeter, and of a more delicate flavor.

**EUROPEAN VARIETIES.**

The English, Madeira, or Persian Walnut, as they are called, are extensively cultivated in Southern California.

New varieties have originated there, and are now grown as commercial varieties. They are more prolific bearers, and have a softer shell than the common English Walnut. They will nearly reproduce from seed, and are known as—

**CALIFORNIA SOFT SHELL.**

**SANTA BARBARA SOFT SHELL**—A variety originating with Joseph Sexton, of Santa Barbara, Cal. The tree is a vigorous grower, an early and abundant bearer; the nut is large, the kernel white, sweet and readily extracted, the shell being easily broken.

**FORD'S IMPROVED SOFT SHELL**—This is an improved variety, propagated and raised by Mr. Geo. W. Ford of Santa Ana, Cal., from the Santa Barbara Soft Shell. It is larger in size and of better quality.

**FRENCH GRAFTED VARIETIES.**

The following sorts we can supply on California Black and English.

**A BIJOU** (Large Fruited)—Nuts very large, twice or three times larger than the common Walnut, and somewhat square or oblong in shape.

**CHABERTE**—A most valuable French variety, with nuts of fair size, regular and nice shape, and extra fine quality of kernel. The tree is very productive, developing its leaves and bloom late in the spring.

**CUT-LEAVED**—A distinct variety, with large, deeply-cut foliage, and producing smooth, well-fleshed medium-sized nuts.

**FRANQUETTE**—Nut very large and long; kernel full-fleshed, sweet and rich; buds out late in the spring. We have fruited this Walnut the past ten years, it bearing a full crop each year. A good market variety.

**MAYETTE**—One of the best dessert nuts grown; large, full-fleshed and sweet.

**MAYETTE ROUGE**—A variety of the above, same shape and form; of large size. Nut when it comes out of the husk looks reddish.

**PARISIENNE**—A most beautiful nut; one of the largest and best for dessert; broad and large, with very full-fleshed kernel. Bears early and regularly.

**VOUREY**—Another French variety of very excellent quality. The nuts are very large, and the shell well filled with a sweet, rich kernel. The leaves and flowers are produced late.

**WEeping WALNUT**—Derives its name from its branches drooping like a willow. Highly ornamental, good bearer and good nut.

We also grow trees of the above French varieties, from selected seed, grown from grafted trees.

**CLUSTER-FRUITED**—This variety, in habit, size, form, and foliage, does not differ from the Common English, except in that it bears its fruit in clusters.

**PRAEPARTURIEN** (Dwarf Prolific)—This is a dwarf-growing, early-bearing variety, which matures its growth well, not suffering, therefore, from early frosts. Its leaves and blossoms appear about one month later in the spring than the Common English Walnut, and are consequently seldom, if ever, injured by late spring frosts.

**ST. JOHN'S** (Serotina)—Leaves and flowers of this variety are not developed until all danger of frost has passed. Never fails to bear a heavy crop of medium-sized nuts.

#### JAPAN VARIETIES.

**SIEBOLDI**—Leaves of immense size; the nuts, which are produced in extreme abundance, grow in clusters of fifteen to twenty; the meat is sweet, of first quality, flavored like a Butternut, but less oily and much superior. The tree is vigorous, hardy as an oak, matures early, bearing young and regularly.

**CORDIFORMIS**—In form the nut is that of a heart, with a sharp point at the base. When ripe, if thrown into boiling water, and left to boil about five minutes, with a slight blow on the shell the heart-shaped kernel can be extracted as a whole. Flavor rich and melting.

## MISCELLANEOUS FRUITS

### CAROB (St. John's Bread)

A handsome evergreen tree, producing pleasantly-flavored, bean-like fruit in long pods, and succeeding well in dry situations.

### ELEAGNUS LONGIPES

A handsome, shapely, silver-leaved shrub, with ornamental reddish-brown bark in winter. The bright yellow flowers appear in June on long stalks, but the greatest value of the shrub is in the fruit, which is produced in the greatest abundance along the whole length of the branches; oval in shape, and about one-half inch long; color, deep orange red, very showy and attractive. The fruit is not only very ornamental, but has a sprightly, sharp, pleasant flavor, and makes a delicious sauce.

### STRAWBERRY GUAVA

The Guava is an ornamental evergreen shrub with pink and shining foliage, and bears when only two feet in height. The fruit is smaller than an English Walnut, of a fine claret color, and with a flavor resembling that of a strawberry; makes an excellent jelly.

### JUNEBERRY

**SUCCESS**—A superb variety. The fruit is borne in clusters, reddish purple in color, changing to bluish black. In flavor it is of a mild, rich sub-acid, excellent as a dessert fruit or canned. In habit it is similar to the Currant, the bushes attaining the same size.

### LOQUAT

**LARGE FRUITED**—An improved variety. Blooms in fall and ripens in the spring; bears when quite young. Fruit is in shape of a crabapple; small seeds; flavor rich, pleasant, sweet.

**GIANT**—A new variety introduced from Japan. Was fruited here on our own grounds the past two years, and has proved, as its name is, a giant. Fruit very large, pear-shaped, yellow; when fully ripe it has a sweet, cherry-like flavor.

**COMMON LOQUAT** (Seedlings)—These are of a more robust growth than the two preceding varieties; leaves very large, glossy green. This is largely planted as an ornamental plant. Flowers during the winter time are very fragrant. The fruit is round and grows in clusters, like small plums.

### MEDLAR

**LARGE DUTCH**—Fruit very large and flattened, eye wide open; flavor good, but inferior to the Nottingham. The most extensively cultivated variety in Europe on account of its size.

**NOTTINGHAM**—Fruit smaller than the preceding; rich sub-acid flavor. The fruit from Medlars should not be gathered until October, or even later if no frost is prevalent. It should be laid in a cold fruit room or on shelves until it turns brown and soft, has an agreeably acid flavor.

### MULBERRY

**DOWNING'S EVER-BEARING**—Large fruit, of purplish black color; juicy, rich, sprightly and delicious; tree a vigorous grower and very productive.

**LICK'S AMERICAN**—A variety originated by the late James Lick, apparently fully equal to Downing's Ever-bearing; fruit large, black, and of exquisite flavor.

**NEW AMERICAN**—An attractive lawn tree of rapid growth, with very large leaves, and producing dark-colored fruit of the largest size and the most delicious flavor.

**PERSIAN**—A variety of slow growth, but producing the largest and finest fruit of all Mulberries; the fruit is large, black, one to one and a half inches long, with a fine aromatic flavor, and abundant sub-acid juice, ripening in succession from July to October.

### OPUNTIA FICUS-INDICA (Indian Fig Cactus)

An exceedingly hardy and ornamental species of Cactus. The plant reaches a height of ten feet, and is very striking as a scenic plant. The fruits are yellow, and are eaten raw, or used for jellies, etc. Perfectly hardy here. The fruit is sometimes shipped to New York from the West Indies. The plant has but few spines.

### SERVICE TREE

Flowers cream-colored; the fruit, when fully ripe, or mellowed by frost and keeping, becomes brown and soft, resembling a Medlar; can not be used in a green state.

## STRAWBERRY TREE

(*Arbutus unedo*).

The Strawberry Tree is an evergreen bush, covered in November with white flowers and scarlet berries, which are eatable, and is one of the greatest ornaments during the winter months.

## JUJUBE

(*Zizphus jujuba*).

A small tree with dark glossy leaves. Fruit oval, the size of a large olive. They are eaten fresh and in a dry state. The jujubes of confectionery are made of it.

## OLIVES

Recognizing for some time the important position the Olive industry was destined to eventually obtain among the useful fruits, we have used every endeavor to gather together from all sources a collection of the most famous and best varieties, both for pickling and oil, of the various Olive-growing countries. We believe we have succeeded fairly well in obtaining all varieties of any prominence up to date. The identity of all has been verified, having borne fruit on our own grounds. Of the oil varieties we have several times furnished samples to our State University for oil tests, and refer our patrons to the Bulletins issued from time to time, by that institution, for detailed information regarding the merits of the several sorts. Climate and soil will undoubtedly have much to do with determining the ultimate adaptability of many of these varieties for successful cultivation in our State, but only time and experiment can answer the question. With the information regarding Olive culture now at our command, it should not be long before the relative merits of each is ascertained.

### FRENCH VARIETIES.

**AMELLAN**—Large, oval, excellent for pickles; tree a strong, vigorous grower, with large foliage.

**COLUMELLA**—A remarkably productive variety of superior quality, succeeding well in rich or poor soil; one of the best for oil in proper situations. Before maturity it is also one of the very best for pickles, the fruit being bright yellow and containing very little bitterness. Tree vigorous.

**OBELONGA**—Elongated Olive—Considered best for preserving purposes, and is also dried; produces a fine, sweet oil; an abundant, regular bearer.

**OLIVIERE**—A hardy variety; fruit of medium size; conical, with a large point; makes a good quality of oil.

**PENDOUPLIER**—A large Olive, mostly used for pickles.

**PENDULINA**—Fruit medium to large, ripening early; yields a very fine grade of oil; makes a handsome tree and bears heavily.

**PICHOLIN D'AIX**—Tree vigorous, hardy; fruit average size, elongated form, symmetrical, and tapering towards the point; reddish black when ripe; pit small; good, regular producer, and cultivated mostly for preserving purposes.

**PICHOLIN ST. CHAMAS**—Requires good soil, but amply repays all extra care; fruit oblong, reddish black when ripe. Preserved green, they form a leading article of commerce in the south of France. Of all Olives preserved in this way, it is said to possess the most delicate flavor.

**PIGALE**—Tree a strong and erect grower; fruit of medium size, roundish oval; valuable both for pickles and oil.

**POLYMORPHA**—Fruit very large, light colored, one of the best for pickling, and also yielding a fine grade of oil; ripens very early; tree a medium grower, and very productive.

**ROUGET**—Tree very hardy and a good grower; fruit of medium size, roundish oval; is used both for oil and pickles.

**RUBRA**—A remarkable variety; a vigorous, upright grower, a heavy, regular bearer; fruit of medium size, giving an oil of the highest quality; sometimes used for pickles. Tree succeeds well in dry, hilly situations, almost unfit for the growth of any other tree; begins to bear when quite young.

**UVARIA**—A very valuable sort, vigorous and hardy, productive on rich or poor soil and good on either; fruit medium size, dark blue, borne in clusters. Considered by many the most valuable and most productive under all circumstances.

#### ITALIAN VARIETIES.

In the various districts of Italy olives are divided into two classes or divisions, one embracing the varieties best adapted for pickling or preserving, and the other such sorts as yield the greater quantity or the higher grades of oil. In common with this custom we have set out the varieties imported from that country into the respective classes as far as we could ascertain or determine by information and trial. The climate of the north, south, and center of Italy being so widely different, naturally the question of the hardness of the different sorts is very important. To indicate this, and consequently furnish our customers with some criterion in their selection, we have placed immediately after the name of the variety, the name of the district or town in which neighborhood each is most extensively planted. With this general description we do not feel the necessity of a detailed list of the various virtues of each sort, recognizing the fact of their being the best of their kind without any question, or the Italians would not grow them.

#### OIL VARIETIES.

Corregiola (Tuscany).	Marajole or Morinello (Tuscany).
Grossajo, Frantojo, or Infrantoio (Tuscany).	Piangente (Tuscany).
Grantois (Lombardy).	Razzo (Tuscany).
Leccino (Tuscany).	

Of the above Mr. E. E. Goodrich, of the Quito Olive Farm at Santa Clara, has imported and grown extensively the Corregiola, Grossajo, Marajole, and Razzo. After the most careful tests, oil made from them has been found to be of superior quality and fineness. In percentage of yield they surpass all other varieties grown by him.

#### FOR PICKLING.

Ascolano (Ascole).	Bella di Spagna (Florence).
Cucco (Florence).	Giarraffa (Sicily).
Santa Caterina (Lombardy).	San Agustino.

#### SPANISH VARIETIES.

**GORDAL**—Tree a strong and robust grower, and makes a well formed head; leaves broad and large; fruit is large and used for pickles and oil; ripens early, bears heavy crops; is quite resistant to the cold. This is one of the varieties most extensively cultivated in Spain.

**MANZANILLO**—Fruit large and of irregular orange shape; color deep blue black, with many minute white specks. It is a freestone, and consequently highly prized for pickling; the oil is of very high grade; the tree is a rapid grower, and very prolific bearer.

**MISSION**—The variety to be found at all the old missions; introduced by the Spanish padres, and until recently the only sort cultivated in California. It is yet the most extensively cultivated, and can be found in almost every county in the State, succeeding well under all circumstances, with very little care. Fruit medium size, jet black, and yielding a fine oil; can also be used for pickling; ripens late.

**NEVADILLO BLANCO**—A tree of good size, with the branches well set on, and its numerous branchlets usually bend with the weight of the fruit. The fruit is medium sized, and ripens early. It is employed for oil only, of which it yields an abundant supply of the finest grade.

**SEVILLANO** (True Spanish Queen)—The tree is a strong grower, with spreading branches; leaves large and long, bottle green above, and greenish white on the under side. The Olives are picked green, pickled, and exported from Spain under the name of the "Queen Olive." It is the largest Olive known; the shape and form of an English walnut.

## ORANGES AND ALL CITRUS TREES

These require more care and attention when planted than deciduous trees. Trees with naked roots should always be kept wet, and out of the sun and wind. Balled trees also require good care; the sack should remain on the tree, as it will soon rot.

Oranges are evergreens and should be well watered when planted, not only until they start to grow, but also during the summer they should be kept moist continually.

## ORANGES

**MALTESE BLOOD**—Medium size; ripens after Navel; heavy bearer; fruit oval, seedless; flesh usually splashed with crimson; very juicy and sweet.

**MANDARIN**—Medium size, flattened; deep yellow, spicy and aromatic; sweet; ripens early.

**MEDITERRANEAN SWEET**—Thornless, low spreading tree; very productive; fruit oval, medium to large, skin thin, pulp rich color, juicy, melting, sub-acid and vinous; ripen late.

**RUBY BLOOD**—Medium to large, nearly round; skin thin, pulp melting, rich, juicy and of exquisite flavor; quality unsurpassed; as the fruit ripens it usually becomes streaked or mottled with blood red; often the entire pulp gets ruby-red.

**SATSUMA** (Onshiu)—Medium, flattened, deep orange color; flesh fine grained, tender, juicy, sweet and delicious; ripens early, before the Navel; it is the most hardy of all orange trees.

**SEVILLE**—Tree a strong grower and very ornamental, whether in bloom or in fruit; it will endure more frost than any other kind; flowers large and fragrant; fruit very large, flat, of a bitter acid flavor when ripe, and remains on the tree for a long time; used largely for marmalade in England; fruit is imported from Spain.

**ST. MICHAEL**—Size medium, round, thin skinned, sweet, melting and of good flavor; tree very prolific; ripens late in spring.

**TANGERINE**—Fruit flat, small to medium; skin separates from the flesh freely; juicy, aromatic and rich, of a deep red color; belongs to the Mandarin family; ripens from December to February.

**THOMPSON'S IMPROVED NAVEL**—Introduced by A. C. Thompson of Duarte, California; fruit of medium size, smooth and thin-skinned, good flavor, and comes in bearing early; its splendid appearance, fine texture of peel, superb color and good eating qualities, render it an especial favorite among consumers during the holidays, as it ripens before the Washington Navel.

**VALENCIA LATE**—Tree a very vigorous grower and makes a handsome tree; early in bearing and prolific; fruit of medium size, oval, solid, heavy; skin thin, light color; flesh deep rich color grain fine, firm and crisp; abundant juice; ripens late—May and June.

**WASHINGTON NAVEL**—This is the most valuable Orange; tree of moderate growth with small thorns; fruit large, skin smooth and thick, of full orange color; the orange is seedless, flesh crisp and sweet, and a flavor of its own; it is an excellent shipper.

## LEMONS

**EUREKA**—Tree nearly thornless, of rapid growth, and prolific bearer; fruit medium size, sweet rind; a good keeper; few seeds; very popular, especially in coast regions.

**GENOA**—Medium size, oval, sweet rind, thornless, and nearly seedless; tree is of dwarf habit, and a good keeper.

**LISBON**—Tree of largest growth; thorny; fruit medium size, oblong, fine grained, rind of medium thickness; strong acid; few seeds; a good keeper; popular at interior points especially.

**VILLA FRANCA**—A strong growing variety; thornless, or nearly so; fruit oblong, juicy and nearly seedless; withstands lower temperature than any other variety.

## POMELO (Grape Fruit)

**MARSH SEEDLESS**—This is one of the most popular varieties, and nearly seedless; size large, roundish, skin smooth; lemon yellow, rind thin; very juicy and of excellent quality.

**IMPROVED** (Florida Seedling)—An improved Florida Seedling of good qualities; tree thornless or about so; bears young.

**TRIUMPH**—Medium size, flat, round, thin skinned, full of juice, sweetish, with a distinct but agreeable bitter flavor.

## LIMES

**MEXICAN**—Tree small, mostly grown in bush form; fruit small, skin smooth, very thin, light yellow; juice rich and abundant, acid, and very pleasant; should only be planted in frostless localities or sheltered places.

## PERSIMMON—Japanese

This magnificent fruit from Japan can not be too highly recommended, the tree being highly ornamental, the fruit beautiful in appearance and excellent in quality.

**HACHIYA**—Very large, conical, with point a little flattened at the stem; skin light yellow, marked with veins; flesh dark brown.

**HYAKUME**—Very large, roundish, somewhat flattened at both ends; skin yellow to brown, marked with rings; flesh dark brown, sweet, crisp and meaty.

**KUROKUME**—Medium, oblate; skin yellowish-red; flesh orange color; juicy and sweet.

**TANENASHI**—Very large, conical, pointed; skin light yellow, changing to light red when ripe; flesh yellow; seedless; quality very fine.

**YEMON**—Large, flat, skin light yellow, changing to dull red; quality fine, one of the best.

**ZENGI**—Fruit rather small, round, oblate; skin yellowish-red; flesh dark; good quality, the earliest to ripen.

## PERSIMMON—American

The well-known variety grown in the Eastern States, with large, smooth, and glossy leaves; flowers pale yellow; fruit the size of a crabapple, and reddish yellow.

## POMEGRANATES

**PAPER SHELL**—A recent introduction of extraordinary fine quality. The skin is very thin, hence the name, the inside covering of the pulp being also very thin; tree a heavy bearer, but more dwarf than the following. For home consumption this variety will be highly valuable.

**SPANISH RUBY**—A new and grand sort; fruit large, skin thick, pale yellow with a crimson cheek; flesh of the most magnificent crimson color, highly aromatic, and very sweet; a fine grower, good bearer, and excellent shipper.

**SWEET-FRUITED**—Fruit very large, with sweet and juicy pulp; ripens early.

**SUB-ACID FRUITED**—The variety commonly grown in gardens here; it ripens late, and will hang on the trees to midwinter.

## GRAPES

### FOREIGN VARIETIES

### FOR TABLE, RAISINS AND SHIPPING

**BLACK FERRARA**—One of the most valuable grapes for shipping; color black, bunches large, fine flavor.

**BLACK HAMBURG**—A fine tender grape, producing large, magnificent, compact bunches; berries black, very large and oblong. A great favorite everywhere.

**BLACK MALVOISE**—Bunches large and long; berries oval, flavor fine; an excellent table grape, and valuable for wine.

**BLACK MOROCCO**—A large, showy grape; bunches large; berries large, oval; skin thick, dark red, becoming black when fully ripe; ripens late and keeps well.

**BLACK PRINCE**—See Rose of Peru.

**BUCKLAND'S SWEETWATER**—Berries round, large; pale amber; flesh tender, melting, juicy, sweet and well flavored; a great bearer.

**CALIFORNIA, OR MISSION**—A well-known variety; a strong, sturdy grower, bearing large black berries; valuable for wine.

**CHASSELAS DE FONTAINEBLEAU**—Bunches large and compact; berries medium size, round; skin thin, transparent, greenish yellow; pulp tender, juicy, sweet and richly flavored; one of the best early grapes.

**CHASSELAS ROSE**—Fruit resembling the foregoing except in color, and that the bunch and berry are smaller and the flavor more pronounced.

**CORNICHON**—Berries very large, oblong; covered with a beautiful bloom; skin rather thick and dark; a good shipping grape.

**EARLY SILVER FRONTIGNAN**—Berries large, roundish oval; flesh melting, rich, very juicy and agreeable; white.

**EMPEROR**—Clusters large, with large, oval, rose-colored berries; one of the most valuable grapes for shipping long distances.

**FLAME-COLORED TOKAY**—Bunches very large, and handsomely formed; berries large; skin thick, pale red, or flame-colored; flesh firm, sweet, with a sprightly and very good flavor; a splendid shipping grape.

**GOLDEN CHASSELAS**—A most excellent grape; bunches large; berries round, and larger than those of the C. de Fontainebleau; skin thin, amber color when fully ripe; flesh tender, delicious.

**GOLDEN HAMBURG**—Bunches large, loose; berries large, oval; skin thin, pale yellow; flesh tender and melting, very rich, juicy, sugary, and vinous.

**GROS COLMAR**—Bunches large, thick shouldered; berries very large, round; skin tough, dark purple or black; flesh coarse, but juicy and sweet.

**LADY DOWNS**—Berries large, oval; flesh firm, sweet, and richly flavored; one of our best late grapes.

**LADYFINGER**—Bunches large and long; berries long, white, and thin skinned; flesh tender, crisp, and sweet.

**MALAGA**—Vine a strong grower, and immensely productive; bunches very large; compact, shouldered; berry very large, oval, yellowish green, skin thick, fleshy.

**MUSCAT OF ALEXANDRIA**—Bunches large, long, and loose; berries large, slightly oval, pale amber when ripe, covered with a thin, white bloom; flesh firm, brittle, exceedingly sweet and rich; fine flavored; the variety most extensively planted for raisins.

**MUSCAT HAMBURG** (Black Muscat)—Bunches large; berries large, roundish, inclining to oval; skin thin, tough, dark reddish purple, covered with a thin, blue bloom; pulp juicy, rich, and sugary; strongly resembles the Muscat in flavor.

**PURPLE DAMASCUS**—A large, oval grape of fine quality, requiring a warm situation to mature well.

**ROSE OF PERU** (Black Prince)—Bunches very large; berries large, oval; skin thick brownish black; flesh tender, juicy, rich, and sprightly; a fine market variety.

**ROYAL MUSCADINE**—Berries round; flesh juicy, sweet, and excellent, with the aroma peculiar to this class fully developed.

**SULTANA**—Bunches compact, tapering, berries large, long, and conical; skin thin, green, semi-transparent, becoming pale yellow as it ripens; pulp tender, seedless.

**THOMPSON'S SEEDLESS**—A seedless variety, resembling the Sultana in some respects, but in others much superior. Extensively grown in Sutter County, and locally known by this name. In the vineyard of J. B. Onstott, of Yuba City, the vine is exceedingly prolific, and the fruit very fine.

**VERDEL**—Bunches large, conical, and loose; berries greenish white, covered with a thick bloom; flesh tender, sugary, and richly flavored; ripens late, and is very productive.

**WHITE FRONTIGNAN** (Moscato)—Bunches large, long; berries medium sized, round, greenish white or yellow; flesh rather firm, juicy and very rich, with a fine Muscat flavor.

**WHITE TOKAY**—Large, oval, tender, juicy and rich; vigorous grower.

**WHITE SWEETWATER**—See Chasselas de Fontainebleau.

**ZANTE**—Bunches large, compact; berries round, very small, seedless; skin thin, black, covered with blue bloom; sweet, juicy, and richly flavored. It is from this that the currants of commerce are made.

### FOREIGN WINE GRAPES

**BERGER**—A German variety; bears immense crops, and produces an excellent light white wine; succeeds well on light soil.

**CARIGNAN**—Bunches similar to Mataro; berries oblong, black; produces heavy crops, and a highly colored, good wine.

**CHARBONO**—Bunches large, long; berries round, black; a heavy bearer.

**FRANKEN RIESSLING**—The most popular white wine grape; bunches medium, very compact; berry round, yellowish green, very sweet and spicy.

**GRENACHE**—A strong-growing variety; bunches conical, rather loose; berries bluish black; makes excellent wine, but requires age.

**MATARO**—Bunches good size; berries round, black; produces dark-colored wine, which improves by age; a valuable wine grape.

**ZINFANDEL**—Bunches large, compact; berries round, dark purple, covered with a heavy bloom; a valuable claret wine grape; succeeds well in most any climate.

Cuttings of all the leading varieties of wine and table grapes, from young vineyards in Alameda and Santa Clara Counties, can be furnished. Orders should be sent in before December 1, as vine-pruning begins then. Prices will be given on receipt of list of varieties and quantities wanted.

### GRAPES—American Varieties

These, as a class, can be recommended for localities where the more tender foreign varieties will not succeed on account of severe winters. They are also best adapted for arbor and trellis growing, and produce a good quality of wine.

**BARRY**—Bunch large, rather compact; berries medium, round, black; flesh tender, of a sweet, pleasant flavor; vine vigorous, very productive and early.

**CATAWBA**—Bunches medium size; berries large, coppery color, covered with a thin, lilac bloom; juicy, sweet, and musky.

**CONCORD**—Bunches compact rather large; berries large, globular, almost black, covered with a fine bloom; juicy, sweet, and pleasant.

**DELAWARE**—One of the best of American grapes; bunches medium, compact; berries medium, round, beautiful light red; pulp sweet and tender; juice abundant, rich, and vinous.

**DUCHESS**—Bunches medium to large, long, compact; berries medium, roundish, greenish yellow when ripe; flesh tender, free of pulp, juicy, sweet, rich, ranking among the best; vigorous and productive.

**ISABELLA**—A strong-growing variety, specially adapted for arbors; bunches good size, somewhat loose; berries quite large, oval, black, covered with a blue bloom; juicy, sweet, and rich, with a slight musky aroma.

**ISABELLA REGIA**—(See Pierce).

**IONA**—Bunches large, berries medium to large; pale red; flavor rich, sweet, vinous; quality best.

**JEFFERSON**—Bunch medium, shouldered, compact; berries medium to large; skin thin, light red, covered with bloom; flesh meaty, tender, sprightly, rich, of fine quality; vine vigorous, healthy.

**MOORE'S DIAMOND**—A prolific bearer, producing large, handsome, compact bunches, slightly shouldered; the color is a delicate greenish white, with a rich yellow tinge when fully ripe; skin smooth, very few seeds, juicy and almost entirely free from pulp.

**MOORE'S EARLY**—Probably the most valuable early grape yet produced, combining hardiness, size, beauty, quality, productiveness and earliness among its desirable qualities; bunch large; berry large, round, black.

**NIAGARA**—Bunch large, uniform, very compact; berry large, mostly round, light greenish white, slightly ambered in the sun, peculiar flavor and aroma; enormously productive

**PIERCE** (Isabella Regia)—A sport from Isabella. The foliage is remarkably large, and the vine an exceedingly strong grower and prolific bearer. The berries, like the leaves, are of extraordinary size, twice as large as those of its parent, black, with light bloom, and when ripe are exceedingly sweet and delicious, and slightly aromatic. The pulp readily dissolving. We have had it in cultivation under every condition, and it has remained constant, showing no indication of running back to the parent.

**REBECCA**—One of the finest of the white grapes; bunches medium, compact; berries medium, pale green; flesh tender, juicy, free from pulp, sweet, with a peculiar musky and luscious aroma.

**WORDEN**—In brief, an improved Concord, being larger in both bunch and berry, handsomer, nearly two weeks earlier, and of better quality.

**WYOMING RED**—An early, light red grape, with ironclad vine and foliage; always yielding enormous crops. It ripens with Delaware, which it resembles in appearance, though larger in bunch and berry; a valuable grape.

### RESISTANT VINES

[For Resistant Vines, See our Catalogue No. 4]

### CURRENTS

**BLACK NAPLES**—A beautiful fruit, the finest and largest of all Black Currants; highly esteemed for jelly.

**CHERRY**—Fruit of the largest size; bunches short; berries large, deep red; a valuable market sort.

**FAY'S PROLIFIC**—This new currant continues to maintain all the claims made for it; it is as large as the Cherry, more uniform, fruit less acid, fully as productive, and decidedly earlier.

**FERTILE DE PALLUAU**—A vigorous, upright grower; bunches long; berries bright red; moderately juicy; very productive; adapted to the hot interior localities, where other varieties suffer from the sun.

**LA VERSAILLAISE**—Very large, red; bunches long, of great beauty and excellent quality; should be in every collection.

**LEE'S PROLIFIC**—An English Black Currant, of great value where Black Currants succeed; the fruit is large and of superior quality; the bush a vigorous grower and very productive.

**POMONA**—A new red currant of good size; very productive, sweet, of excellent quality.

**WHITE GRAPE**—Bunches moderately long; berries very large, whitish yellow, sweet and good; the finest of the white sorts.

### GOOSEBERRIES—American

**COLUMBUS**—This is one of the most valuable introductions of recent years in small fruits. The fruit is of largest size, handsome.

**DOWNING**—An upright, vigorous grower; fruit good sized, roundish oval, whitish green; skin smooth; flesh soft, juicy, and very good.

**HOUGHTON'S SEEDLING**—A vigorous grower; fruit medium size, roundish, inclining to oval; skin smooth, pale, red; flesh tender, sweet, and good; entirely free from mildew.

### GOOSEBERRIES—English

**BERKELEY**—(Dwinelle, Kelsey, New French)—Under all these names this variety has been introduced here; it has been sufficiently tried to determine its qualities and characteristics; it is immensely prolific, large and handsome.

**CHAMPION**—A variety introduced here from Oregon, where it originated; fruit large, round; an immense bearer, and entirely free from mildew.

**CROWN BOB**—Very large, oblong; skin thin, hairy, red; of good flavor, and a first rate variety.

**INDUSTRY**—Large, oval, dark red, hairy; rich and agreeable, beautiful, and of excellent quality.

**WHITESMITH**—Large, roundish, oval, yellowish white, slightly downy; flavor of first rate, excellent; bush erect, and a good bearer.

### DEWBERRY

**LUCRETIA**—A trailing variety of the Blackberry, producing an abundance of large, glossy, black, handsome fruit, of excellent quality; the fruit ripens early, and the plant does not sucker.

### BLACKBERRIES

**CRANDALL'S EARLY**—Large, firm, and very good flavor; it ripens fully two weeks before any other sort, and continues to bear through the whole blackberry season.

**EVERGREEN**—Introduced here from Oregon; origin unknown; beautiful, cut-leaved foliage, which it retains during the winter; berries large, black, sweet, rich, and delicious; it continues to ripen from July to November, which makes it one of the best berries for family use; an excellent trellis and arbor plant.

**KITTATINNY**—Fruit large, roundish, conical, rich glossy black; firm, juicy, sweet, and excellent; the variety almost exclusively planted in this vicinity for market.

**LAWTON**—Fruit large; ripens late; very productive.

### MAMMOTH BLACKBERRY

This new variety was raised by Judge Logan of Santa Cruz, and is a cross between the California wild blackberry and the Crandall's Early. It is a very rampant grower, trailing on the ground. Foliage is large, thick, of a deep green color. Fruit of the largest size and ripens early. In size and flavor, said to surpass all other varieties of blackberries.

### LOGAN BERRY

Vine an exceedingly strong grower; trails upon the ground like a dewberry; fruit is often an inch and a quarter long, dark red, with the shape of a blackberry, the color of a raspberry, and a combination of the flavors of both; a great acquisition to the berries on the market; a splendid shipper.

## RASPBERRIES—Red Varieties

- CUTHBERT** (Queen of the Market)—The largest, handsomest and best Red Raspberry cultivated; bears transportation well; very productive.
- FRANCONIA**—A strong, spreading grower; fruit large, obtuse-conical; dark purplish red, of a rich, acid flavor; very firm; stands transportation well.
- HERSTINE**—Large, oblong, crimson, moderately firm, juicy, sub-acid, good flavor; an abundant bearer; one of the best.
- KING**—A new Red Raspberry from Ohio, and is pronounced the best early Red Raspberry by many leading horticulturists. Berry is firm, large size, and good quality.

## RASPBERRY—Yellow Variety

- GOLDEN QUEEN**—A seedling or "sport" of the Cuthbert, and in hardiness and vigorous growth of plant resembles that variety; fruit of large size; color beautiful yellow; flavor excellent.

## RASPBERRIES—Black-Cap Variety

- GREGG**—The largest of the Black-Cap varieties; fruit firm, black, productive, and of fine quality.
- KANSAS**—Strong, vigorous grower; berries size of Gregg; of better color, jet black, firm, and of best quality.
- OHIO**—A great producer, the most profitable of all sorts; berry almost as large as Gregg, but of finer quality.
- HILBORN**—A fine second early sort; vigorous and productive; fruit good size; jet black; fine quality.

## STRAWBERRIES

- AUSTRALIAN CRIMSON**—One of the best for a hot climate; it is very extensively grown in Southern California; fruit is very large, and of a crimson color.
- BISMARCK**—Needs a strong soil to mature its crop of large, luscious berries; well tested, will please every one that gives it a rich soil and good culture.
- GREENVILLE**—Plant a strong grower, free from rust, and very productive; berries of large size, excellent quality; is rapidly taking front rank as a first-class berry for either garden or field.
- HAVERLAND**—Plants are very large, healthy, vigorous, and ripen their fruit evenly and early, holding on through the season. Berries are fine, uniform in shape, very large, excellent flavor, and bright red color; a fine market variety.
- LINDA** (Melinda)—Originated with James Waters, of Watsonville, Cal. Plant vigorous grower and very prolific; berries of good size, firm, dark red color, flavor delicious. Largely grown for the San Francisco market.
- MARSHALL**—Plant strong and vigorous, with heavy, thick foliage; fruit of the largest size and the first berry to ripen; color dark rich, crimson; flesh fine-grained, of delicious flavor; good market sort.
- KENTUCKY**—A strong, vigorous, productive, late variety, bearing its berries well up from the ground; fruit large, bright scarlet, firm, juicy, rich, and sweet.

**LONGWORTH'S PROLIFIC**—An old, popular variety; as a market berry, still profitable on heavy soils; it always commands the highest price in the San Francisco market.

**SHARPLESS**—A grand variety in every respect; berries uniformly very large, deep, clear red, moderately firm, sweet, and excellent; a strong grower, and very productive; largely grown for shipping and markets.

## ESCULENT ROOTS

### ASPARAGUS

**CONOVER'S COLOSSAL**—The standard variety; large and productive; almost universally cultivated in this State.

**PALMETTO**—A new variety of southern origin, and reports indicate that it is equally well adapted for all sections. It is earlier, a better yielder, more even and regular in its growth, and in quality equal to that old favorite, Conover's Colossal.

**MAMMOTH**—A new variety, producing white stalks of large size and finest quality.

### RHUBARB

**EARLY PRINCE AND GOLDEN SYRUP**—These two varieties we imported from England, where they are general favorites. The former is large and early, and the latter is popular for its size and flavor. They both equal or slightly exceed the Linnaeus in size.

**LORENZO**—A very early sort; the first to appear in the San Francisco market in January and February, realizing very high prices in consequence.

**MYATT'S LINNAEUS** (Strawberry)—The standard sort; the best of all; large thick stems, of excellent flavor and less acid.

## *Catalogues*

The following catalogues are published, some annually, others at intervals as becomes necessary, and are mailed free to customers, as soon as issued, and to all other applicants on receipt of amount in stamps named below:--

No. 1. Descriptive Catalogue of Fruit-Trees, Small Fruits, Figs, Olives, etc., 2 cents.

No. 2. Descriptive Catalogue of Shade and Ornamental Trees, Shrubs, Roses, Climbing Plants, etc., 2 cents.

No. 3. Price-List free.

No. 4. Phylloxera-Resisting American Grapes, free.

CALIFORNIA NURSERY COMPANY,

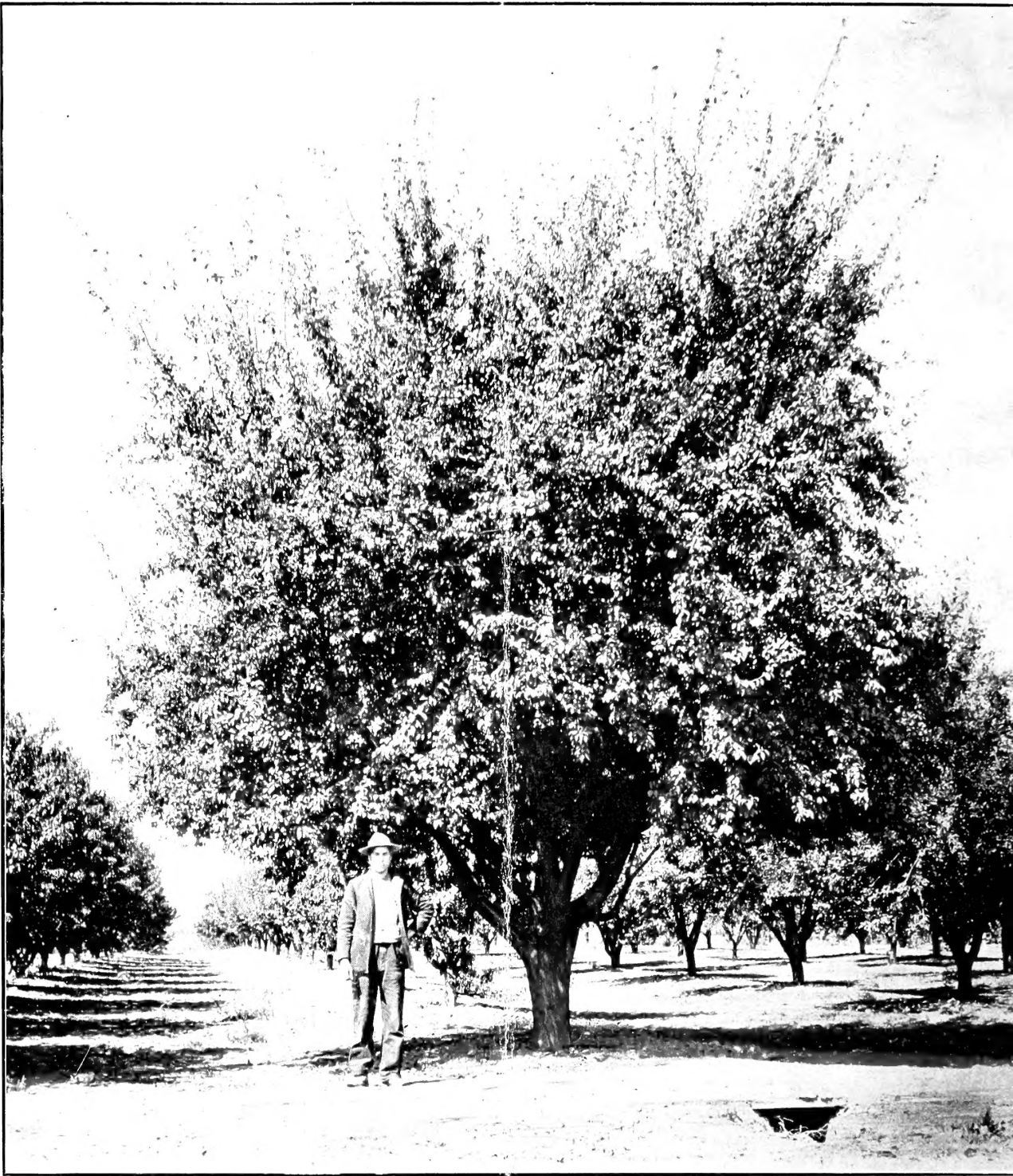
JOHN ROCK, Manager.

Niles, Cal., January 1, 1902.

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MYROBOLAN PLUM